

(19)



Europäisches Patentamt

European Patent Office

Office européen des brevets

(11)



EP 0 990 704 A2

(12)

EUROPEAN PATENT APPLICATION

(43) Date of publication:

05.04.2000 Bulletin 2000/14

(51) Int.Cl.7: C12N 15/54, C12N 15/56,

C12N 9/10, C12N 9/24,

C12P 19/14, C12P 19/18,

C12N 1/20

// (C12N1/20, C12R1:06)

(21) Application number: 99307220.6

(22) Date of filing: 13.09.1999

(84) Designated Contracting States:

AT BE CH CY DE DK ES FI FR GB GR IE IT LI LU
MC NL PT SE

Designated Extension States:

AL LT LV MK RO SI

(30) Priority: 11.09.1998 JP 25839498

11.12.1998 JP 35225298

26.01.1999 JP 1693199

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Remarks:

The applicant has subsequently filed a sequence listing and declared, that it includes no new matter.

(54) Non-reducing saccharide-forming enzyme, trehalose-releasing enzyme, and process for producing saccharides using the enzymes

(57) A non-reducing saccharide-forming enzyme and a trehalose-releasing enzyme, which have an optimum temperature in a medium temperature range, i.e., a temperature of over 40 or 45°C but below 60°C; and

an optimum pH in an acid pH range, i.e., a pH of less than 7. The two-types of enzymes can be obtained in a desired amount, for example, by culturing in a nutrient culture medium microorganisms capable of producing the enzymes or by recombinant DNA technology.

EP 0 990 704 A2

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Description

[0001] The present invention relates to a non-reducing saccharide-forming enzyme, a trehalose-releasing enzyme, and a process for producing saccharides using the enzymes.

5 [0002] Trehalose is a disaccharide consisting of two moles of glucose bound at their reducing residues, and is widely found in nature, for example, in microorganisms, fungi, algae, insects, *Crustacea*, etc. Since the saccharide has long been known as a useful saccharide substantially free of reducibility and having a satisfactory moisture-retaining action, it has been expected to use in extensive fields including foods, cosmetics, and pharmaceuticals. However, no efficient production of the saccharide was established, and this narrows the use of trehalose in spite of its outstanding expectation. Thus supply of trehalose in a lower cost is greatly expected.

10 [0003] As a proposal for such an expectation, the present inventors had already established a process for enzymatically producing trehalose from material starches through their energetic studies. The process is characterized by a step of subjecting reducing partial starch hydrolysates to the action of a non-reducing saccharide-forming enzyme, which forms a non-reducing saccharide having a trehalose structure as an end unit from reducing partial starch hydrolysates, and to the action of a trehalose-releasing enzyme which acts on a non-reducing saccharide having a trehalose structure as an end unit in order to hydrolyze the site between a part of the trehalose structure and a part of the rest. These enzymes and processes thereof are disclosed in Japanese Patent Kokai Nos. 143,876/95, 213,283/95, 15 322,883/95, 298,880/95, 66,187/96, 66,188/96, 73,504/96, 84,586/96, and 336,388/96, applied for by the same applicant as the present invention. Thus, a low-cost production of trehalose was attained.

20 [0004] During the studies, they found an original finding that the non-reducing saccharide-forming enzyme can be applied for a novel production of non-reducing saccharides that can overcome conventional drawback residing in reducing partial starch hydrolysates. As a problem, reducing partial starch hydrolysates such as dextrans and maltooligosaccharides have advantageous features that they can be used as sweeteners and energy-supplementing saccharide sources, but as a demerit they are highly reactive with substances because of their reducibility and are susceptible 25 to browning reaction when coexisted with amino acids and/or proteins and to readily deteriorate their quality. To overcome such a problem, it is only known a method to convert reducing partial starch hydrolysates into sugar alcohols using a high-pressure hydrogenation method, etc. In actual use, the method, however, needs much heats and instruments constructed under consideration of safety in view of the use of hydrogen, resulting in a higher cost and much labor cost. On the contrary, the aforesaid non-reducing saccharide-forming enzyme as mentioned previously acts on 30 reducing partial starch hydrolysates and forms non-reducing saccharide having a trehalose structure as an end unit, and the reaction proceeds under a relatively-mild condition due to its enzymatic reaction. Using the action of the enzyme, the present inventors established a novel efficient process for non-reducing saccharides using the enzyme, that can overcome conventional drawback residing in reducing partial starch hydrolysates. Because of these findings, the 35 development of applicable uses for trehalose and non-reducing saccharides have become to be flourished in various fields, and this diversifies the uses of these saccharides and now remarkably increases the demands of the saccharides in a wide variety of fields.

40 [0005] Under these circumstances, a more efficient process for producing trehalose and non-reducing saccharides having a trehalose structure has been more expected in this art. A key to such an expectation is to establish a non-reducing saccharide-forming enzyme and a trehalose-releasing enzyme with various optimum conditions, and to provide a wide variety of sources for such enzymes usable in the production of the saccharides. Thus, an optimum enzyme 45 can be chosen from various types of enzymes depending on the optimum conditions of another enzymes usable in combination with the above enzymes to produce the desired saccharides, as well as on installations and final uses of the saccharides produced, resulting in an efficient production of the saccharides. Conventionally known non-reducing saccharide-forming enzymes can be grouped into those having optimum temperatures of relatively-lower temperatures of about 40°C or lower, and those having optimum temperatures of relatively-higher temperatures of about 60°C or higher. While conventionally known trehalose-releasing enzymes can be grouped into those having optimum temperatures in a relatively-lower temperature range, about 45°C or lower, and those having optimum temperatures in a relatively-higher temperature range, about 60°C or higher. However, any non-reducing saccharide-forming enzyme and a trehalose-releasing enzyme having an optimum temperature in a medium temperature range, about 50°C, have 50 never yet been opened.

55 [0006] Among saccharide-related enzymes used in the production of saccharides from starch materials, enzymes as a major group have an optimum temperature in a medium temperature range. Such enzymes may be required in the process for producing the aforesaid trehalose and non-reducing saccharides; No non-reducing saccharide-forming enzyme and no trehalose-releasing enzyme, which have an optimum temperature in a medium temperature range, have not yet been established so that there has not yet been realized a process for producing saccharides in a sufficient yield using either or both of these enzymes together with the above saccharide-related enzymes. Depending on installations for producing saccharides and final uses of them, there have been required enzymes having an optimum temperature in a medium temperature range in their enzymatic reactions. It is far from saying that it has established

a process for producing saccharides in a satisfactorily-high yield using a non-reducing saccharide-forming enzyme and a trehalose-releasing enzyme. As described above the establishment of a non-reducing saccharide-forming enzyme and a trehalose-releasing enzyme having an optimum temperature in a medium temperature range, and a process for producing saccharides comprising non-reducing saccharides are in great demand.

5 [0007] In view of this, an aim of the present invention is to provide a non-reducing saccharide-forming enzyme having an optimum temperature in a medium temperature range.

[0008] A second aim of the present invention is to provide a DNA encoding the non-reducing saccharide-forming enzyme.

10 [0009] A third aim of the present invention is to provide a process for producing the non-reducing saccharide-forming enzyme.

[0010] A fourth aim of the present invention is to provide a trehalose-releasing enzyme having an optimum temperature in a medium temperature range.

[0011] A fifth aim of the present invention is to provide a DNA encoding the trehalose-releasing enzyme.

15 [0012] A sixth aim of the present invention is to provide a process for producing the trehalose-releasing enzyme.

[0013] A seventh aim of the present invention is to provide a microorganism capable of producing the non-reducing saccharide-forming enzyme and/or the trehalose-releasing enzyme.

[0014] An eighth aim of the present invention is to provide a process for producing saccharides comprising non-reducing saccharides, which uses the non-reducing saccharide-forming enzyme and/or the trehalose-releasing enzyme.

20 [0015] In order to address the above aims, the present inventors extensively screened microorganisms, in soils. As a result, they isolated a microorganism from a soil in Ako-shi, Hyogo, Japan. The present inventors isolated separately the desired non-reducing saccharide-forming enzyme and trehalose-releasing enzyme from the microorganism, and then identified their properties, revealing that the enzymes both had an optimum temperature in a medium temperature range. The identification of the microorganism confirmed that it was a novel microorganism of the genus *Arthrobacter*, and named *Arthrobacter* sp. S34. The microorganism was deposited on August 6, 1998, in the National Institute of Bioscience and Human-Technology Agency of Industrial Science and Technology, Higashi 1-1-3, Tsukuba-shi, Ibaraki, Japan, and accepted and has been maintained by the institute under the accession number of FERM BP-6450.

25 [0016] The present inventors continued studying, isolated DNAs encoding the above-identified enzymes from the microorganism, *Arthrobacter* sp. S34, FERM BP-6450, decoded the nucleotide sequences, and determined the amino acid sequences of the enzymes. The inventors confirmed that *Arthrobacter* sp. S34, FERM BP-6450, and transformants, into which the DNAs obtained in the above had been introduced in a usual manner, produced desired amounts of enzymes. It was also confirmed that the enzymes thus obtained can be advantageously used in producing saccharides which comprise trehalose and non-reducing saccharides having a trehalose structure in a medium temperature range. The present invention was made based on these findings.

30 [0017] The present invention provides a novel non-reducing saccharide-forming enzyme that forms a non-reducing saccharide having a trehalose structure as an end unit from reducing partial starch hydrolysates, and has an optimum temperature in a medium temperature range.

[0018] The present invention also provides a DNA encoding the non-reducing saccharide-forming enzyme.

35 [0019] The present invention also provides a process for producing the non-reducing saccharide-forming enzyme, characterized in that it comprises the steps of culturing a microorganism capable of producing the enzyme, and collecting the produced enzyme from the culture.

40 [0020] The present invention also provides a novel trehalose-releasing enzyme which specifically hydrolyses a non-reducing saccharide having a trehalose structure as an end unit and a glucose polymerization degree of at least 3 at a site between a trehalose part and a part of the rest, and which has an optimum temperature in a medium temperature range.

45 [0021] The present invention also provides a DNA encoding the trehalose-releasing enzyme.

50 [0022] The present invention also provides a process for producing the trehalose-releasing enzyme, characterized in that it comprises the steps of culturing a microorganism capable of producing the enzyme, and collecting the produced enzyme from the culture.

[0023] The present invention also provides a microorganism selected from *Arthrobacter* sp. S34, FERM BP-6450, and mutants thereof.

55 [0024] The present invention also provides a process for producing saccharides, comprising the steps of allowing the either or both of the above enzymes to act on reducing partial starch hydrolysates to produce non-reducing saccharides, and collecting the non-reducing saccharides or saccharide compositions having a relatively-low reducibility and containing the non-reducing saccharides.

[0025] The invention will now be described in further detail by way of example only, with reference to the following Examples and accompanying drawings in which:

FIG. 1 is a figure that shows the influence of temperature on the activity of a non-reducing saccharide-forming enzyme from *Arthrobacter* sp. S34, FERM BP-6450, according to the present invention;
 5 FIG. 2 is a figure that shows the influence of pH on the activity of a non-reducing saccharide-forming enzyme from *Arthrobacter* sp. S34, FERM BP-6450, according to the present invention;
 FIG. 3 is a figure that shows the influence of temperature on the stability of a non-reducing saccharide-forming enzyme from *Arthrobacter* sp. S34, FERM BP-6450, according to the present invention;
 10 FIG. 4 is a figure that shows the influence of pH on the stability of a non-reducing saccharide-forming enzyme from *Arthrobacter* sp. S34, FERM BP-6450, according to the present invention;
 FIG. 5 is a restriction map of the recombinant DNA pGY1 according to the present invention. The bold line shows the nucleotide sequence from *Arthrobacter* sp. S34, FERM BP-6450. The black arrow within the bold line shows a nucleotide sequence encoding the present non-reducing saccharide-forming enzyme, while the oblique arrow shows a nucleotide sequence encoding the present trehalose-releasing enzyme;
 15 FIG. 6 is a restriction map of the recombinant DNA pGY2 according to the present invention. The bold line shows the nucleotide sequence from *Arthrobacter* sp. S34, FERM BP-6450. The black arrow within the bold line shows a nucleotide sequence encoding the present non-reducing saccharide-forming enzyme;
 FIG. 7 is a restriction map of the recombinant DNA pGY3 according to the present invention. The black arrow shows the nucleotide sequence, encoding the present non-reducing saccharide-forming enzyme, from *Arthrobacter* sp. S34, FERM BP-6450;
 20 FIG. 8 is a figure that shows the influence of temperature on the activity of a trehalose-releasing enzyme from *Arthrobacter* sp. S34, FERM BP-6450, according to the present invention;
 FIG. 9 is a figure that shows the influence of pH on the activity of a trehalose-releasing enzyme from *Arthrobacter* sp. S34, FERM BP-6450, according to the present invention;
 25 FIG. 10 is a figure that shows the influence of temperature on the stability of a trehalose-releasing enzyme from *Arthrobacter* sp. S34, FERM BP-6450, according to the present invention;
 FIG. 11 is a figure that shows the influence of pH on the stability of a trehalose-releasing enzyme from *Arthrobacter* sp. S34, FERM BP-6450, according to the present invention;
 30 FIG. 12 is a restriction map of the recombinant DNA pGZ2 according to the present invention. The bold line shows the nucleotide sequence from *Arthrobacter* sp. S34, FERM BP-6450. The oblique arrow within the bold line shows a nucleotide sequence encoding the present trehalose-releasing enzymes; and
 FIG. 13 is a restriction map of the recombinant DNA pGZ3 according to the present invention. The oblique arrow shows the nucleotide sequence from *Arthrobacter* sp. S34, FERM BP-6450.

[0026] The present invention relates to a non-reducing saccharide-forming enzyme and a trehalose-releasing enzyme, and a process for producing a saccharide using either or both of the enzymes. The wording "**non-reducing saccharide-forming enzyme**" as referred to in the present invention represents an enzyme which has an action of forming a non-reducing saccharide having a trehalose structure as an end unit from reducing partial starch hydrolysates. The wording "**trehalose-releasing enzyme**" as referred to in the present invention represents an enzyme which specifically hydrolyses a non-reducing saccharide having a trehalose structure as an end unit and a glucose polymerization degree of at least 3 at a site between the trehalose part and the resting part. The wording "**a medium temperature range**" as referred to in the present invention represents a middle temperature range in reaction temperatures which are conventionally used in producing saccharides from starch materials by an enzymatic reaction. In most cases of such processes, different reaction temperatures of about 10°C to about 100°C and around the temperatures are used. The non-reducing saccharide-forming enzyme according to the present invention has an action as such an enzyme and has an optimum temperature in a medium temperature range, preferably a temperature range over 40°C but less than 60°C, and more preferably it has an optimum pH in an acid pH range in addition to the optimum temperature. The trehalose-releasing enzyme according to the present invention has an action as such an enzyme and has an optimum temperature in a medium temperature range, preferably a temperature range over 45°C but below 60°C, and more preferably it has an optimum pH in an acid pH range in addition to the optimum temperature. These present enzymes should not be restricted to their origins and sources.
 35 [0027] The activity of the present non-reducing saccharide-forming enzyme is assayed as follows: One ml of an enzyme solution is added to four ml of 1.25 w/v % maltopentaose as a substrate in 20 mM phosphate buffer (pH 6.0), and the mixture solution is incubated at 50°C for 60 min. The reaction mixture is heated at 100°C for 10 min to suspend the enzymatic reaction, and the reaction mixture is precisely diluted by 10 times with deionized water, followed by determining the reducing power of the diluted solution on the Somogyi-Nelson's method. As a control, an enzyme solution, which had been heated at 100°C for 10 min to inactivate the enzyme, is treated similarly as above. One unit activity of the present enzyme is defined as the amount of enzyme which eliminates the reducing power of that of one μ mole of maltopentaose per minute when determined with the above-mentioned assay. The optimum temperature of the enzyme as referred to in the present invention is determined in accordance with the assay; it is assayed by adjusting
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the enzymatic reaction temperature at different temperatures including 50°C, allowing a prescribed amount of the enzyme to act on the substrate at the different temperatures according to the assay, and determining the reduction level of reducing power at the temperatures in accordance with the assay, followed by comparing the determined reduction levels one another and determining the optimum temperature of the present enzyme that showed a maximum temperature.

[0028] The activity of the present trehalose-releasing enzyme is assayed as follows: One ml of an enzyme solution is added to four ml of 1.25 w/v % maltotriosyltrehalose, i.e., α -maltotetraosyl- α -D-glucoside, as a substrate, in 20 mM phosphate buffer (pH 6.0), and the mixture solution is incubated at 50°C for 30 min, followed by suspending the enzymatic reaction by the addition of the Somogyi copper solution and assaying the reducing power by the Somogyi-Nelson's method. As a control, it is similarly assayed using an enzyme solution which has been inactivated by heating at 100°C for 10 min. One unit activity of the present enzyme is defined as the amount of enzyme which increases the reducing power of one μ mole of glucose per minute when determined with the above-mentioned assay. The optimum temperature of the enzyme as referred to in the present invention is determined in accordance with the assay; It is assayed by adjusting the enzymatic reaction temperature at the different temperatures including 50°C, allowing a prescribed amount of the enzyme to act on the substrate at the temperatures according to the assay, and determining the increased level of reducing power at the different temperatures in accordance with the assay, followed by comparing the determined increased levels one another and determining the optimum temperature of the present enzyme that showed a maximum temperature.

[0029] Explaining the present non-reducing saccharide-forming enzyme based on the amino acid sequence, the enzyme has the amino acid sequence of SEQ ID NO:1 as a whole, and has the amino acid sequences of SEQ ID NOs: 2 to 6 as partial amino acid sequences in some cases. In addition to these enzymes having the whole of the above-identified amino acid sequences, the present invention includes another types of enzymes which comprise a part of any one of the amino acid sequences selected therefrom or which have both the action as the present non-reducing saccharide-forming enzyme and the above-identified optimum temperature. Examples of the amino acid sequences of such enzymes are those which contain, within the amino acid sequences, a partial amino acid sequence or an amino acid residue that are related to the expression of the properties of the present non-reducing saccharide-forming enzyme, and which one or more amino acids are replaced with different amino acids, added thereunto and/or deleted therefrom other than the above partial amino acid sequence or the amino acid residue. Examples of the amino acid sequences replaced with different amino acids as referred to in the present invention include those which less than 30% and preferably less than 20% of the amino acid sequences composing the amino acid sequence of SEQ ID NO:1 are replaced with another amino acids which have similar properties and structures to respective ones to be replaced. Examples of groups of such amino acids are a group of aspartic acid and glutamic acid as acid amino acids, one of lysine, arginine, and histidine as basic amino acids, one of asparagine and glutamine as amid-type amino acids, one of serine and threonine as hydroxyamino acids, and one of valine, leucine and isoleucine as branched-chain amino acids. Examples of another amino acid sequences of the present enzyme containing a part of any one of the amino acid sequences selected from SEQ ID NOs:1 to 6 are those which might have a substantially similar stereo-structure to the one of the amino acid sequence of SEQ ID NO:1, i.e., replacement, deletion and/or addition of amino acid(s) are introduced into the amino acid sequence of SEQ ID NO:1. The stereo-structure of proteins is estimable by screening commercially available databases for stereo-structures of proteins which have amino acid sequences related to the aiming ones and have revealed stereo-structures, referencing the screened stereo-structures, and using commercially available soft wares for visualizing stereo-structures. The above-identified amino acid sequence of the present non-reducing saccharide-forming enzyme has a homology of at least 57%, preferably at least 70%, and more preferably at least 80% to SEQ ID NO:1.

[0030] As described above, the non-reducing saccharide-forming enzyme should not be restricted to a specific origin/source. Examples of such are those derived from microorganisms, i.e., those of the genus *Arthrobacter*, *Arthrobacter* sp. S34, FERM BP-6450, and its mutants. The mutants can be obtained by treating in a usual manner *Arthrobacter* sp. S34, FERM BP-6450, with known mutagens such as N-methyl-N'-nitro-N-nitrosoguanidine, ethyl methanesulfonate, ultraviolet, and transposon; screening the desired mutants capable of producing a non-reducing saccharide-forming enzyme and having an optimum temperature at temperatures in a medium temperature range, and usually at temperatures in the range of over 40°C but below 60°C. The enzyme from *Arthrobacter* sp. S34, FERM BP-6450, usually has the amino acid sequences of SEQ ID NOs:1 to 6. Another non-reducing saccharide-forming enzymes from microorganisms of mutants *Arthrobacter* sp. S34, FERM BP-6450, and another microorganisms comprise the whole or a part of any one of the amino acid sequences of SEQ ID NOs:1 to 6. Concrete examples of another enzymes include recombinant enzymes which act as the present non-reducing saccharide-forming enzyme and have an optimum temperature at temperatures in a medium temperature range, and usually at temperatures of over 40°C but below 60°C. The recombinant enzymes can be obtainable by applying the recombinant DNA technology for the DNA encoding the present non-reducing saccharide-forming enzyme, and have the whole or a part of any one of the amino acid sequences of SEQ ID NOs:1 to 6.

[0031] Most of the non-reducing saccharide-forming enzyme according to the present invention has the following physicochemical properties:

(1) Action

5 Forming a non-reducing saccharide having a trehalose structure as an end unit from a reducing partial starch hydrolysates having a degree of glucose polymerization of 3 or higher;

(2) Molecular weight

About 75,000±10,000 daltons on sodium dodecyl sulfate-polyacrylamide gel electrophoresis (SDS-PAGE);

(3) Isoelectric point (pI)

10 About 4.5±0.5 on isoelectrophoresis using ampholyte;

(4) Optimum temperature

About 50°C when incubated at pH 6.0 for 60 min;

(5) Optimum pH

About 6.0 when incubated at 50°C for 60 min;

(6) Thermal stability

15 Stable up to a temperature of about 55°C when incubated at pH 7.0 for 60 min; and

(7) pH Stability

Stable at pHs of about 5.0 to about 10.0 when incubated at 4°C for 24 hours.

20 [0032] The present non-reducing saccharide-forming enzyme can be obtained in a prescribed amount by the later described present process for producing the same.

[0033] The present invention provides a DNA encoding the present non-reducing saccharide-forming enzyme. Such a DNA is quite useful in producing the enzyme in the form of a recombinant protein. In general, the DNA includes those which encode the enzyme independently of its origin/source. Examples of such a DNA are those which contain the whole or a part of the nucleotide sequence of SEQ ID NO:7 or complementary ones thereunto. The DNA comprising the whole of the nucleotide sequence of SEQ ID NO:7 encodes the amino acid sequence of SEQ ID NO:1. The DNAs, which contain the whole or a part of the nucleotide sequence of SEQ ID NO:7, include those which have an amino acid sequence relating to the expression of the properties of the present non-reducing saccharide-forming enzyme, and have a nucleotide sequence corresponding to the amino acid sequence, and the nucleotide sequence of SEQ ID NO:7 introduced with a replacement, deletion and/or addition of one or more bases while retaining the nucleotide sequence relating to the expression of the properties of the present non-reducing saccharide-forming enzyme. The DNAs according to the present invention should include those which one or more bases are replaced with different ones based on the degeneracy of genetic code. Also the DNAs according to the present invention include those which comprise the nucleotide sequences that encode the present non-reducing saccharide-forming enzyme and further comprise additional one or more another nucleotide sequences selected from the group consisting of ribosome-binding sequences such as an initiation codon, termination codon, and Shine-Dalgarno sequence; nucleotide sequences encoding signal peptides, recognition sequences for appropriate restriction enzymes; nucleotide sequences to regulate the expression of genes for promotor and enhancers; and terminators, all of which are generally used in recombinant DNA technology for producing recombinant proteins. For example, since a part of and the whole of the nucleotide sequence of SEQ ID NO:8 function as ribosome-binding sequences, DNAs to which the part of and the whole of the nucleotide sequence of SEQ ID NO:8 are ligated upstream of the nucleotide sequences encoding the present non-reducing saccharide-forming enzyme can be arbitrarily used in producing the enzyme as a recombinant protein.

[0034] As described above, the DNAs encoding the present non-reducing saccharide-forming enzyme should not be restricted to their origins/sources, and they are preparable by screening DNAs from different sources based on hybridization with a DNA comprising a nucleotide sequence which encodes at least a part of the amino acid sequence of the enzyme, e.g., the amino acid sequence of SEQ ID NO:1. Actual examples of these sources are microorganisms of the genus *Arthrobacter*, and preferably, *Arthrobacter* sp. S34, FERM BP-6450, and its mutants, all of which produce the non-reducing saccharide-forming enzyme. To screen the microorganisms, conventional methods used in this field for screening or cloning DNAs such as screening methods of recombinant libraries, PCR method, and their modified methods. As a result of screening, the desired DNAs can be obtained by collecting in a usual manner DNAs confirmed with the expected hybridization. Generally, the DNAs thus obtained comprise a part of or the whole of the nucleotide sequence of SEQ ID NO:7. For example, a DNA which comprises the whole of the nucleotide sequence of SEQ ID NO:7 is generally obtained from *Arthrobacter* sp. S34, FERM BP-6450. DNAs comprising a part of the nucleotide sequence of SEQ ID NO:7 can be obtained by similarly screening DNAs from microorganisms as sources other than the above strain, capable of producing the present non-reducing saccharide-forming enzyme. Such DNAs can be prepared by selecting DNAs, which encode the enzymes having the properties of the present enzyme, from DNAs into which have been introduced a replacement, addition and/or deletion of one or more bases of the above-mentioned DNAs by using one or more conventional mutation-introducing methods. The DNAs can be also obtained by applying

conventional chemical syntheses based on the nucleotide sequence encoding the present non-reducing saccharide-forming enzyme, e.g., one of SEQ ID NO:7. Once in hand, the DNAs according to the present invention can be easily amplified to the desired level by applying or using PCR method and autonomously-replicable vectors.

[0035] The present DNA encoding the non-reducing saccharide-forming enzyme include those in the form of recombinant DNAs which the DNAs have been introduced into appropriate vectors. The recombinant DNAs can be relatively-easily preparable by recombinant DNA technology in general if only the DNAs are available. Any types of vectors can be used in the present invention as long as they autonomously replicable in appropriate hosts. Examples of such vectors are pUC18, pBluescript II SK(+), pKK223-3, λ gt• λ C, etc., which use *Escherichia coli* as a host; pUB110, pTZ4, pC194, p11, ϕ 1, ϕ 105, etc., which use microorganisms of the genus *Bacillus*; and pHY300PLK, pHV14, TRp7, YEp7, pBS7, etc., which use two or more microorganisms as hosts. The methods to insert the present DNA into such vectors in the present invention may be conventional ones generally used in this field. A gene containing the present DNA and an autonomously-replicable vector are first digested with a restriction enzyme and/or ultrasonic disintegrator, then the resultant DNA fragments and vector fragments are ligated. The ligation is facilitated by the use of restriction enzymes which specifically act on the cleavage of the DNA, especially, *Kpn*I, *Acl*I, *Bam*H1, *Bst*XI, *Eco*R1, *Hind*III, *Not*I, *Pst*I, *Sac*I, *Sal*I, *Sma*I, *Spe*I, *Xba*I, *Xho*I, etc. To ligate DNA fragments and vectors, firstly they may be annealed if necessary, then subjected to the action of a DNA ligase *in vivo* or *in vitro*. The recombinant DNA thus obtained can be replicable without substantial limitation in an appropriate host.

[0036] The present DNA encoding the non-reducing saccharide-forming enzyme further includes transformants which the DNA has been introduced into appropriate vectors. The transformants can be easily preparable by introducing the DNA or recombinant DNA obtained in the above into appropriate hosts to transform them. As the hosts, microorganisms and cells from plants and animals, which are used conventionally in this field and chosen depending on the vectors in the recombinant DNA, can be used. The microorganisms as hosts include those of the genera *Escherichia*, *Bacillus*, and *Arthrobacter*, and another actinomycetes, yeasts, fungi, etc. To introduce the present DNA into these host microorganisms, conventional competent cell method and protoplast method can be used. The present DNA, which encodes the non-reducing saccharide-forming enzyme introduced into the transformants in the present invention, may be present in a separatory form from chromosomes or in an incorporated form into chromosomes. The DNA incorporated into hosts' chromosomes has a character of being stably retained therein and may be advantageously used in producing the present recombinant protein.

[0037] The present non-reducing saccharide-forming enzyme can be obtained in a desired amount by a process for producing the enzyme characterized in that it comprises the steps of culturing microorganisms capable of producing the enzyme, and collecting the produced enzyme from the culture. The microorganisms used in the process can be used independently of the genus or the species as long as they produce the enzyme. Examples of such microorganisms are microorganisms of the genus *Arthrobacter*, *Arthrobacter* sp. S34, FERM BP-6450, and mutants thereof, as well as transformants obtainable by introducing the present DNA encoding the enzyme into appropriate hosts.

[0038] Any nutrient culture media used in culturing the process for producing the present non-reducing saccharide-forming enzyme can be used as long as the aforesaid microorganisms grow therein and produce the enzyme without restriction to a specific nutrient culture medium. Generally, the nutrient culture media contain carbon and nitrogen sources, and if necessary minerals may be added. Examples of the carbon sources are saccharides such as dextrins, starches, partial starch hydrolysates, glucose, etc., and are saccharide-containing substances such as molasses and yeast extracts, and organic acids such as glucuronic acid and succinic acid. The concentration of the carbon sources is chosen depending on the types used, usually 30 w/v %, and preferably 15 w/w % or lower. Examples of the nitrogen sources appropriately used in the present invention are inorganic-nitrogen-containing substances such as ammonium salts, nitrate, etc.; organic-nitrogen-containing substances such as urea, corn steep liquor, casein, peptone, yeast extract, beef extract, etc. Depending on use, it is selectively used among inorganic ingredients such as salts of calcium, magnesium, potassium, sodium, phosphoric acid, manganese, zinc, iron, copper, molybdenum, cobalt, etc.

[0039] The culture conditions used for producing the present enzyme can be used selectively from appropriate conditions suitable for growing respective microorganisms used. For example, in the case of using microorganisms of the genus *Arthrobacter* including *Arthrobacter* sp. S34, FERM BP-6450, the cultivation temperature is usually in the range of 20-50°C, and preferably 25-37°C; the cultivation pH is usually in the range of pH 4-10, and preferably pH 5-9; and the cultivation time is in the range of 10-150 hours. With these conditions, the microorganisms are cultured under aerobic conditions. When used transformants prepared by introducing into appropriate hosts the present DNA encoding the present non-reducing saccharide-forming enzyme, the transformants are cultured under aerobic conditions at conditions selected from the culture conditions such as the culture temperatures of 20-65°C, the culture pH of 2-9, and the culture time of 1-6 days, although they vary depending on the genus, species, strains or types of microorganisms and vectors. The cultures thus obtained generally contain the present enzyme in cell fractions. In the case of culturing transformants obtained by using as hosts the microorganisms of the genus *Bacillus*, the resulting cultures may contain the present enzyme in supernatant fractions depending on vectors used to transform the hosts. The content of the present enzyme in the cultures thus obtained is usually 0.01-1,000 units per ml of the culture, though it varies depending

on the genus, species or strains of the microorganisms and culture conditions used.

[0040] The present non-reducing saccharide-forming enzyme is collected from the resulting cultures. The collection method is not restricted; The present enzyme can be obtained by separating and collecting any one of fractions of cells and culture supernatants found with a major activity of the enzyme, and if necessary subjecting the collected fraction to an appropriate purification method to collect a purified fraction containing the enzyme. To separate the fractions of cells and culture supernatants of the cultures, conventional solid-liquid separation methods such as centrifugation and filtration using precoat filters and plain- and hollow fiber- membranes can be arbitrarily used. The desired fractions are collected from the separated fractions of cells and culture supernatant. For the fraction of cells, the cells are disrupted into a cell disruptant which is then separated into a cell extract and an insoluble cell fraction, followed by collecting either of the desired fractions. The insoluble cell fraction can be solubilized by conventional methods, if necessary. As a method to disrupt cells, any one of techniques of ultrasonication, treatment with cell-wall-lysing enzymes such as lysozyme and glucanase, and load of mechanical press can be arbitrarily used. To disrupt cells the cultures can be directly treated with any one of the above techniques, and then resulting mixtures are treated with any one of the above solid-liquid separation methods to collect a liquid fraction. Thus a cell extract can be arbitrarily obtained.

[0041] The methods used for more purifying the present non-reducing saccharide-forming enzyme include conventional ones to purify saccharide-related enzymes in general such as salting out, dialysis, filtration, concentration, gel filtration chromatography, ion-exchange chromatography, hydrophobic chromatography, reverse-phase chromatography, affinity chromatography, gel electrophoresis and, isoelectric point electrophoresis. These methods can be used in combination depending on purposes. From the resulting fractions separated by these methods, fractions with a desired activity assayed by the method for non-reducing saccharide-forming enzyme are collected to obtain the present non-reducing saccharide-forming enzyme purified to a desired level. According to the methods in the later described Examples, the present enzyme can be purified up to an electrophoretically homogenous level. As described above, the present method provide the present non-reducing saccharide-forming enzyme in the form of a culture, cell fraction, fraction of culture supernatant, cell disruptant, cell extract, soluble and insoluble cell-fraction, partially purified enzyme fraction, and purified enzyme fraction. These fractions may contain another type of the present trehalose-releasing enzyme. The non-reducing saccharide-forming enzyme thus obtained can be immobilized in a usual manner before use. The methods for immobilization are, for example, binding method to ion exchangers, covalent bonding/adsorption to and on resins and membranes, and entrapping immobilization method using high molecular weight substances. The non-reducing saccharide-forming enzyme thus obtained can be arbitrarily used in processes for producing saccharides including the later described present process for producing saccharide. Particularly, since the present non-reducing saccharide-forming enzyme has an optimum temperature in a medium temperature range and preferably has an optimum pH in an acid pH range, it can be advantageously used to produce saccharides when used in combination with the later described present trehalose-releasing enzyme, starch-debranching enzyme having an optimum pH in an acid pH range, and cyclomaltodextrin glucanotransferase that effectively acts at medium temperature range.

[0042] Explaining the present trehalose-releasing enzyme based on the amino acid sequence, the enzyme has the amino acid sequence of SEQ ID NO:9 as a whole, and has the amino acid sequences of SEQ ID NOs:10 to 16 as partial amino acid sequences in some cases. In addition to these enzymes having the whole of the above-identified amino acid sequences, the present invention includes another types of enzymes which comprise a part of any one of the amino acid sequences selected therefrom or which have both the action as the present trehalose-releasing enzyme and the above-identified optimum temperature. Examples of the amino acid sequences of such enzymes are those which contain, within the amino acid sequences, a partial amino acid sequence or an amino acid residue which relate to the expression of the properties of the present non-reducing saccharide-forming enzyme, and which one or more amino acids are replaced with different amino acids, added thereunto and/or deleted therefrom other than the above partial amino acid sequence or the amino acid residue. Examples of amino acid sequences replaced with different amino acids as referred to in the present invention include those which less than 30% and preferably less than 20% of the amino acid sequences composing the amino acid sequence of SEQ ID NO:9 are replaced with another amino acids which have similar properties and structures to respective ones to be replaced. Examples of groups of such amino acids are a group of aspartic acid and glutamic acid as acid amino acids, one of lysine, arginine, and histidine as basic amino acids, one of asparagine and glutamine as amid-type amino acids, one of serine and threonine as hydroxyamino acids, and one of valine, leucine and isoleucine as branched-chain amino acids. Examples of another amino acid sequences of the enzyme containing a part of any one of the amino acid sequences selected from SEQ ID NOs:9 to 16 are those which might have a substantially similar stereo-structure to the one of the amino acid sequence of SEQ ID NO:9, i.e., replacement, deletion and/or addition of amino acid(s) are introduced into the amino acid sequence of SEQ ID NO:9. The stereo-structure of proteins is estimable by screening commercially available databases for stereo-structures of proteins which have amino acid sequences related to the aiming ones and have revealed stereo-structures, referencing the screened stereo-structures, and using commercially available soft wares for visualizing stereo-structures. The above-identified amino acid sequence of the present trehalose-releasing enzyme has a homology of at least 60%, preferably at least 70%, and more preferably at least 80% to SEQ ID NO:9.

[0043] As described above, the trehalose-releasing enzyme should not be restricted to a specific origin/source. Examples of such are those derived from microorganisms, i.e., those of the genus *Arthrobacter*, *Arthrobacter* sp. S34, FERM BP-6450, and mutants thereof. The mutants can be obtained by treating in a usual manner *Arthrobacter* sp. S34, FERM BP-6450, with known mutagens such as N-methyl-N'-nitro-N-nitrosoguanidine, ethyl methanesulfonate, ultraviolet, and transposon; screening the desired mutants capable of producing a non-reducing saccharide-forming enzyme and having an optimum temperature at temperatures in a medium temperature range, and usually at temperatures in the range of over 45°C but below 60°C. The enzyme from *Arthrobacter* sp. S34, FERM BP-6450, usually has the amino acid sequences of SEQ ID NOs:9 to 16. Another non-reducing saccharide-forming enzymes from microorganisms of mutants *Arthrobacter* sp. S34, FERM BP-6450, and another microorganisms comprise the whole or a part of any one of the amino acid sequences of SEQ ID NOs:9 to 16. Concrete examples of another enzymes include recombinant enzymes which act as the present trehalose-releasing enzyme and have an optimum temperature at temperatures in a medium temperature range, and usually at temperatures of over 45°C but below 60°C. The recombinant enzymes can be obtainable by applying the recombinant DNA technology for the DNA encoding the present trehalose-releasing enzyme, and have the whole or a part of any one of the amino acid sequences of SEQ ID NOs:9 to 16.

[0044] Most of the trehalose-releasing enzyme according to the present invention has the following physicochemical properties:

(1) Action

Specifically hydrolyses a non-reducing saccharide having a trehalose structure as an end unit at a site between a part of the trehalose structure and a part of the resting;

(2) Molecular weight

About 62,000±5,000 daltons on sodium dodecyl sulfate-polyacrylamide gel electrophoresis (SDS-PAGE);

(3) Isoelectric point (pI)

About 4.7±0.5 on isoelectrophoresis using ampholyte;

(4) Optimum temperature

About 50°C to about 55°C when incubated at pH 6.0 for 30 min;

(5) Optimum pH

About 6.0 when incubated at 50°C for 30 min;

(6) Thermal stability

Stable up to a temperature of about 50°C when incubated at pH 7.0 for 60 min; and

(7) pH Stability

Stable at pHs of about 4.5 to about 10.0 when incubated at 4°C for 24 hours.

[0045] The present trehalose-releasing enzyme can be obtained in a prescribed amount by the later described present process for producing the same.

[0046] The present invention provides a DNA encoding the present trehalose-releasing enzyme. Such a DNA is quite useful in producing the enzyme in the form of a recombinant protein. In general, the DNA includes those which encode the enzyme independently of its origin/source. Examples of such a DNA are those which contain the whole or a part of the nucleotide sequence of SEQ ID NO:17 or complementary ones thereunto. The DNA comprising the whole of the nucleotide sequence of SEQ ID NO:17 encodes the amino acid sequence of SEQ ID NO:9. The DNAs, which contain the whole or a part of the nucleotide sequence of SEQ ID NO:17, include those which have a nucleotide sequence corresponding to an amino acid sequence relating to the expression of the properties of the present non-reducing saccharide-forming enzyme, and have the nucleotide sequence of SEQ ID NO:17 introduced with a replacement, deletion and/or addition of one or more bases while retaining the nucleotide sequence relating to the expression of the properties of the present trehalose-releasing enzyme. The DNAs according to the present invention should include those which one or more bases are replaced with different ones based on the degeneracy of genetic code. Also the DNAs according to the present invention include those which comprise the nucleotide sequences that encode the present trehalose-releasing enzyme and further comprise additional one or more another nucleotide sequences selected from the group consisting of ribosome-binding sequences such as an initiation codon, termination codon, and Shine-Dalgarno sequence; nucleotide sequences encoding signal peptides, recognition sequences for appropriate restriction enzymes; nucleotide sequences to regulate the expression of genes for promotors and enhancers; and terminators, all of which are generally used in recombinant DNA technology for producing recombinant proteins. For example, since a part of and the whole of the nucleotide sequence of SEQ ID NO:8 function as ribosome-binding sequences, DNAs to which the part of and the whole of the nucleotide sequence of SEQ ID NO:8 are ligated upstream of the nucleotide sequences encoding the present trehalose-releasing enzyme can be arbitrarily used in producing the enzyme as a recombinant protein.

[0047] As described above, the DNAs encoding the present trehalose-releasing enzyme should not be restricted to

their origins/sources, and they are preparable by screening DNAs from different sources based on hybridization with a DNA comprising a nucleotide sequence which encodes at least a part of the amino acid sequence of the enzyme, e.g., the amino acid sequence of SEQ ID NO:9. Actual examples of these sources are microorganisms of the genus *Arthrobacter*, and preferably, *Arthrobacter* sp. S34, FERM BP-6450, and its mutants, all of which produce the non-reducing saccharide-forming enzyme. To screen the microorganisms, conventional methods used in this field for screening or cloning DNAs such as screening methods of recombinant libraries, PCR method, and their modified methods. As a result of screening, the desired DNAs can be obtained by collecting in a usual manner DNAs confirmed with the expected hybridization. Generally, the DNAs thus obtained comprise a part of or the whole of the nucleotide sequence of SEQ ID NO:17. For example, a DNA which comprises the whole of the nucleotide sequence of SEQ ID NO:17 is generally obtained from *Arthrobacter* sp. S34, FERM BP-6450. DNAs comprising a part of the nucleotide sequence of SEQ ID NO:17 can be obtained by similarly screening DNAs from microorganisms as sources other than the above strain, capable of producing the trehalose-releasing enzyme. Such DNAs can be prepared by selecting DNAs, which encode the enzymes having the properties of the enzyme, from DNAs into which have been introduced a replacement, addition and/or deletion of one or more bases of the above-mentioned DNAs by using one or more conventional mutation-introducing methods. The DNAs can be also obtained by applying conventional chemical syntheses based on the nucleotide sequence encoding the present trehalose-releasing enzyme, e.g., one of SEQ ID NO:17. Once in hand, the DNAs according to the present invention can be easily amplified to the desired level by applying or using PCR method and autonomously-replicable vectors.

[0048] The present DNA encoding the trehalose-releasing enzyme include those in the form of recombinant DNAs which the DNAs have been introduced into appropriate vectors. The recombinant DNAs can be relatively-easily preparable by recombinant DNA technology in general if only the DNAs are available. Any types of vectors can be used in the present invention as long as they autonomously replicable in appropriate hosts. Examples of such vectors are pUC18, pBluescript II SK(+), pKK223-3, λ gt• λ C, etc., which use *Escherichia coli* as a host; pUB110, pTZ4, pC194, p11, ϕ 1, ϕ 105, etc., which use microorganisms of the genus *Bacillus*; and pHY300PLK, pHV14, TRp7, YEp7, pBS7, etc., which use two or more microorganisms as hosts. The methods to insert the present DNA into such vectors in the present invention may be conventional ones generally used in this field. A gene containing the present DNA and an autonomously-replicable vector are first digested with a restriction enzyme and/or ultrasonic disintegrator, then the resultant DNA fragments and vector fragments are ligated. The ligation is facilitated by the use of restriction enzymes which specifically act on the cleavage of the DNA, especially, *Kpn*I, *Acl*, *Bam*H, *Bst*XI, *Eco*RI, *Hind*III, *Not*I, *Pst*I, *Sac*I, *Sal*I, *Smal*, *Spel*, *Xba*I, *Xho*I, etc. To ligate DNA fragments and vectors, firstly they may be annealed if necessary, then subjected to the action of a DNA ligase *in vivo* or *in vitro*. The recombinant DNA thus obtained can be replicable without substantial limitation in an appropriate host.

[0049] The present DNA encoding the trehalose-releasing enzyme further includes transformants which the DNA has been introduced into appropriate vectors. The transformants can be easily preparable by introducing the DNA or recombinant DNA obtained in the above into appropriate hosts to transform them. As the hosts, microorganisms and cells from plants and animals, which are used conventionally in this field and chosen depending on the vectors in the recombinant DNA, can be used. The microorganisms as hosts include those of the genera *Escherichia*, *Bacillus*, and *Arthrobacter*, and another actinomycetes, yeasts, fungi, etc. To introduce the present DNA into these host microorganisms, conventional competent cell method and protoplast method can be used. The present DNA, which encodes the trehalose-releasing enzyme introduced into the transformants in the present invention, may be present in a separatory form from chromosomes or in an incorporated form into chromosomes. The DNA incorporated into hosts' chromosomes has a character of being stably retained therein and may be advantageously used in producing the present recombinant protein.

[0050] The aforesaid techniques used for obtaining the present DNAs including recombinant DNAs and transformants, and the techniques for obtaining the DNAs and recombinant proteins are commonly used in the art; For example, J. Sumbruck et al. in "Molecular Cloning A Laboratory Manual", 2nd edition, published by Cold Spring Harbor Laboratory Press (1989), discloses in detail methods for obtaining desired DNAs and applications for production use of the obtained DNAs. For example, Japanese Patent No. 2,576,970 discloses a method for stabilizing a transformed DNA, which uses as a host a microorganism defective in an aiming gene. Japanese Patent Kokai No. 157,987/88 discloses a vector which effectively expresses an aiming DNA in microorganisms of the genus *Bacillus*. Japanese Patent Kohyo No. 502,162/93 discloses a method for stably introducing a desired DNA into a bacterial chromosome. Japanese Patent Kohyo No. 506,731/96 discloses an efficient production method of a starch hydrolysing enzyme, using recombinant DNA technology. Japanese Patent Kohyo Nos. 500,543/97 and 500,024/98 disclose a host-vector system using fungi for efficient production of recombinant proteins. These methods conventionally used in the art are arbitrarily applicable for the present invention.

[0051] In the art, when the desired DNAs are available by the above methods, there have been commonly provided transformants which the DNAs are introduced into appropriate plants and animals, i.e., transgenic plants and animals. The present DNA, which encodes the non-reducing saccharide-forming enzyme and the trehalose-releasing enzyme

in the form of a DNA introduced into appropriate hosts, also includes the transgenic plants and animals. To obtain the transgenic animals, it is obtained as a whole by a process comprising the DNA which encodes either of the present enzymes alone or together with other desired DNA such as a promotor and enhancer into an appropriate vector selected depending on the species of the host animal, introducing the resulting recombinant DNA into a fertilized egg or embryonic stem cell from the host animal by a method such as micro-injection and electroporation, or by an infection method using recombinant viruses containing the recombinant DNA. Examples of the host animals are conventional experimental rodents such as mice, rats, and hamsters; and mammals conventionally used as domestic animals such as goats, sheep, pigs, and cows, all of which have an advantage of being bred easily. The resulting cells introduced with the DNA are transplanted in uterine tube or uterus of a pseudopregnancy female animal of the same species as the cells. Thereafter, transgenic animals, which have been introduced with the DNA encoding the present enzymes by applying hybridization or PCR method, are obtained from newborns in a natural or cesarean sectional manner. Thus the present DNA in the form of a transgenic animal can be obtained. Referring to transgenic animals, they are disclosed in detail in "Jikkō-Igaku-Bessatsu-Shin-Idennshi-Kogaku-Handbook" (Handbook of Genetic Engineering), pp. 269-283 (1996), edited by Masami MATSUMURA, Hiroto OKAYAMA, and Tadashi YAMAMOTO, published by Yodosha Co., Ltd., Tokyo, Japan. The method for obtaining transgenic plants comprises, for example, providing a plasmid as a vector of a microorganism of the genus *Agrobacterium* infectious to plants, introducing the DNA encoding either of the present enzymes into the vector, and either introducing the resulting recombinant DNA into plant bodies or protoplasts, or coating heavy metal particles with a DNA including nucleotide sequence encoding either of the present enzymes and directly injecting the coated particles into plant bodies or protoplasts using a particle gun. Although various types of plants can be used as host plants, they generally include edible plants such as potato, soybean, wheat, burley, rice, corn, tomato, lettuce, alfalfa, apple, peach, melon, etc. By applying hybridization or PCR method for the above transformed plant bodies and protoplasts, transformants containing the desired DNA are selected. The transformed protoplasts can be regenerated into plant bodies as the present DNA in the form of transgenic plants. The techniques of transgenic plants are generally disclosed in *Genetic Engineering*, edited by Jane K. Setlow, published by Plenum Publishing Corporation, NY, USA, Vol. 16, pp. 93-113 (1994). The DNA in the form of the aforesaid transgenic animals and plants can be used as sources of the present non-reducing saccharide-forming enzyme and/or trehalose-releasing enzyme, and used as edible plants and animals which contain trehalose or non-reducing saccharide having a trehalose structure.

[0052] The present trehalose-releasing enzyme can be obtained in a desired amount by the present process for producing the enzyme which is characterized in that it comprises culturing a microorganism capable of producing the enzyme in a nutrient culture medium, and collecting the produced enzyme from the resulting culture. Any microorganisms can be used in the present process independently of their genus and species as long as they produce the present trehalose-releasing enzyme. Examples of such microorganisms are those of the genus *Arthrobacter*, *Arthrobacter* sp. S34, FERM BP-6450, and mutants thereof, as well as transformants obtainable by introducing the present DNA encoding the enzyme into appropriate host microorganisms.

[0053] Any nutrient culture media for culturing the process for producing the present trehalose-releasing enzyme can be used as long as the aforesaid microorganisms grow therein and produce the enzyme without restriction to a specific nutrient culture medium. Generally, the nutrient culture media contain carbon and nitrogen sources, and if necessary minerals may be added. Examples of the carbon sources are saccharides such as dextrans, starches, partial starch hydrolysates, glucose, etc., and are saccharide-containing substances such as molasses and yeast extracts, and organic acids such as glucuronic acid and succinic acid. The concentration of the carbon sources is chosen depending on the types used, usually 30 w/v %, and preferably 15 w/w % or lower. Examples of the nitrogen sources appropriately used in the present invention are inorganic-nitrogen-containing substances such as ammonium salts, nitrate, etc.; organic-nitrogen-containing substances such as urea, corn steep liquor, casein, peptone, yeast extract, beef extract, etc. Depending on use, it is selectively used among inorganic ingredients such as salts of calcium, magnesium, potassium, sodium, phosphoric acid, manganese, zinc, iron, copper, molybdenum, cobalt, etc.

[0054] The culture conditions used for producing the present trehalose-releasing enzyme can be used selectively from appropriate conditions suitable for growing respective microorganisms used. For example, in the case of using microorganisms of the genus *Arthrobacter* including *Arthrobacter* sp. S34, FERM BP-6450, the cultivation temperature is usually in the range of 20-50°C, and preferably 25-37°C; the cultivation pH is usually in the range of pH 4-10, and preferably pH 5-9; and the cultivation time is in the range of 10-150 hours. With these conditions, the microorganisms are cultured under aerobic conditions. When used transformants prepared by introducing into appropriate hosts the present DNA encoding the trehalose-releasing enzyme, the transformants are cultured under aerobic conditions at conditions selected from the culture conditions such as the culture temperatures of 20-65°C, the culture pH of 2-9, and the culture time of 1-6 days, although they vary depending on the genus, species, strains or types of microorganisms and vectors. The cultures thus obtained generally contain the enzyme in cell fractions. In the case of culturing transformants obtained by using as hosts the microorganisms of the genus *Bacillus*, the resulting cultures may contain the enzyme in supernatant fractions depending on vectors used to transform the hosts. The content of the enzyme in the

cultures thus obtained is usually 0.01-3,000 units per ml of the culture, though it varies depending on the genus, species or strains of the microorganisms and culture conditions used.

[0055] The present trehalose-releasing enzyme is collected from the resulting cultures. The collection method is not restricted; The enzyme can be obtained by separating and collecting any one of fractions of cells and culture supernatants found with a major activity of the enzyme, and if necessary subjecting the collected fraction to an appropriate purification method to collect a purified fraction containing the enzyme. To separate the fractions of cells and culture supernatants of the cultures, conventional solid-liquid separation methods such as centrifugation and filtration using precoat filters and plain- and hollow fiber- membranes can be arbitrarily used. The desired fractions are collected from the separated fractions of cells and culture supernatant. For the fraction of cells, the cells are disrupted into a cell disruptant which is then separated into a cell extract and an insoluble cell fraction, followed by collecting either of the desired fractions. The insoluble cell fraction can be solubilized by conventional methods, if necessary. As a method to disrupt cells, any one of techniques of ultrasonication, treatment with cell-wall-lysing enzymes such as lysozyme and glucanase, and load of mechanical press can be arbitrarily used. To disrupt cells the cultures can be directly treated with any one of the above techniques, and then resulting mixtures are treated with any one of the above solid-liquid separation methods to collect a liquid fraction. Thus a cell extract can be arbitrarily obtained.

[0056] The methods used for more purifying the present trehalose-releasing enzyme include conventional ones to purify saccharide-related enzymes in general such as salting out, dialysis, filtration, concentration, gel filtration chromatography, ion-exchange chromatography, hydrophobic chromatography, reverse-phase chromatography, affinity chromatography, gel electrophoresis and, isoelectric point electrophoresis. These methods can be used in combination depending on purposes. From the resulting fractions separated by these methods, fractions with a desired activity assayed by the method for trehalose-releasing enzyme are collected to obtain the enzyme purified to a desired level. According to the methods in the later described Examples, the present enzyme can be purified up to an electrophoretically homogenous level. As described above, the present method provide the present trehalose-releasing enzyme in the form of a culture, cell fraction, fraction of culture supernatant, cell disruptant, cell extract, soluble and insoluble cell-fraction, partially purified enzyme fraction, and purified enzyme fraction. These fractions may contain another type of the present non-reducing saccharide-forming enzyme. The present trehalose-releasing enzyme thus obtained can be immobilized in a usual manner before use. The methods for immobilization are, for example, binding method to ion exchangers, covalent bonding/adsorption to and on resins and membranes, and entrapping immobilization method using high molecular weight substances. The trehalose-releasing enzyme thus obtained can be arbitrarily used in processes for producing saccharides including the later described present process for producing saccharide. Particularly, since the trehalose-releasing enzyme has an optimum temperature in a medium temperature range and preferably has an optimum pH in an acid pH range, it can be advantageously used to produce saccharides when used in combination with the later described present trehalose-releasing enzyme, starch-debranching enzyme having an optimum pH in an acid pH range, and cyclamatodextrin glucanotransferase that effectively acts at temperatures in a medium temperature range.

[0057] The present invention provides a process for producing saccharides comprising non-reducing saccharides by using the aforesaid present enzymes; the process comprising the steps of allowing the non-reducing saccharide-forming enzyme and/or the trehalose-releasing enzyme to act on reducing partial starch hydrolysates to form non-reducing saccharides, and collecting the resulting non-reducing saccharides or saccharide compositions with a lesser reducibility. In the process, the use of one or more another types of non-reducing saccharide-forming enzymes and trehalose-releasing enzymes other than the present enzymes, and other saccharide-related enzymes should not be excluded from the present invention. The reducing partial starch hydrolysates used in the process can be used independently of their origins/sources. The non-reducing saccharides as referred to in the present invention include non-reducing saccharides in general such as trehalose and those having a trehalose structure.

[0058] The reducing partial starch hydrolysates used in the present process for producing saccharides can be obtained, for example, by liquefying starches or amyloseous substances by conventional methods. The starches include terrestrial starches such as corn starch, rice starch, and wheat starch; and subterranean starches such as potato starch, sweet potato starch, and tapioca starch. To liquefy these starches, they are generally suspended in water into starch suspensions, preferably, those with a concentration of at least 10 w/w %, and more preferably those with a concentration of about 20 to about 50 w/w %, and treated with mechanical, acid and/or enzymatic treatments. Relatively-lower degree of liquefaction is satisfactorily used, preferably, DE (dextrose equivalent) of less than 15, and more preferably DE of less than 10. When liquefied with acids, the starches are treated with hydrochloric acid, phosphoric acid, oxalic acid, etc., and then the resulting mixtures are neutralized with calcium carbonate, calcium oxide, sodium carbonate, etc., to desired pHs before use. To liquefy the starches with enzymes, α -amylase, particularly, and thermostable liquefying α -amylase are satisfactorily used. The liquefied starches thus obtained can be further subjected to the action of α -amylase, maltotriose-forming amylase, maltotetraose-forming amylase, malopentaose-forming amylase, malohexaose-forming amylase, etc., and the resulting reaction mixtures can be used as the reducing partial starch hydrolysates. The properties of the starch-related enzymes are described in detail in *Handbook of Amylases and Related Enzymes*, pp.

18-81, and pp. 125-142 (1988), published by Pergamon Press.

[0059] The reducing partial starch hydrolysates thus obtained are subjected to the action of the present non-reducing saccharide-forming enzyme and/or trehalose-releasing enzyme, and if necessary further subjected to the action of one or more starch-related enzymes such as α -amylase, β -amylase, glucoamylase, starch debranching enzymes such as isoamylase and pullulanase, cyclomaltodextrin glucanotransferase, α -glucosidase, and β -fructofuranosidase. Conditions used for enzymatic reactions are those suitable for enzymes used; Usually they are selected from pHs 4-10 and temperatures of 20-70°C, and preferably pHs 5-7 and temperatures of 30-60°C. Particularly, non-reducing saccharides can be effectively produced by enzymatic reactions at temperatures in a medium temperature range, i.e., temperatures of over 40°C but below 60°C or over 45°C but below 60°C, and pHs of slight acid or acid pH conditions. The order of allowing the enzymes to act on reducing partial starch hydrolysates is not restricted; one proceeds or follows another one, or plural enzymes can be arbitrarily allowed to act on substrates simultaneously.

[0060] The amount of enzymes is appropriately set depending on enzymatic conditions and reaction times, and final uses of non-reducing saccharides or less-reducible saccharide compositions containing thereof. For the present non-reducing saccharide-forming enzyme and trehalose-releasing enzyme, the former is used in an amount of about 0.01 to about 100 units/g solid of reducing partial starch hydrolysates, and the latter is used in an amount of about 1 to about 10,000 units/g solid of reducing partial starch hydrolysates. Cyclomaltodextrin glucanotransferase is used in an amount of about 0.05 to about 500 units/g reducing partial starch hydrolysates, d.s.b. The reaction mixtures obtained with these enzymes usually contain trehalose, α -glucosyltrehalose, α -maltosyltrehalose, α -maltotriosyltrehalose, α -maltotetraosyltrehalose, or α -maltopentaosyltrehalose. In the above process, when used in combination, the present non-reducing saccharide-forming enzyme and trehalose-releasing enzyme along with a starch debranching enzyme and cyclomaltodextrin glucanotransferase characteristically more produce a large amount of trehalose and a relatively-lower molecular weight of non-reducing saccharide having a trehalose structure.

[0061] From the resulting reaction mixtures, non-reducing saccharides and saccharide compositions with a lesser reducibility are collected. In these production steps, conventionally used processed for saccharides can be appropriately selected. The resulting reaction mixtures are subjected to filtration and centrifugation to remove insoluble substances, and then the resultant solutions are purified by decoloration with an activated charcoal, desalting with ion exchangers in H- and OH-form, and concentrated into syrupy products. If necessary, the syrupy products can be further purified into non-reducing saccharides with a relatively-high purity; In the purification, one or more methods, for example, column chromatographic fractionations such as ion-exchange column chromatography, column chromatography using an activated charcoal or a silica gel; separatory sedimentation using organic acids such as acetone and alcohol; separation using membranes with an appropriate separability; and alkaline treatments to decompose and remove the remaining reducing saccharides. In particular, ion-exchange column chromatography can be suitably used in the present invention as an industrial-scale preparation of the object saccharides. Non-reducing saccharides with an improved purity can be arbitrary prepared by, for example, column chromatography using a strongly-acid cation exchange resin as described in Japanese Patent Kokai Nos. 23,799/83 and 72,598/83 to remove concomitant saccharides. In this case, any of fixed-bed, moving bed, and semi-moving methods can be employed.

[0062] If necessary, the resulting non-reducing saccharides or a relatively-low reducing saccharides containing the non-reducing saccharides can be hydrolyzed by amylases such as α -amylase, β -amylase, glucoamylase and α -glucosidase to control their sweetness and reducing power or to lower their viscosity; and the products thus obtained can be further treated with processings where the remaining reducing saccharides are hydrogenated into sugar alcohols to diminish their reducing power. Particularly, trehalose can be easily prepared by allowing glucoamylase or α -glucosidase to act on the non-reducing saccharides or relatively-low reducing saccharides containing the non-reducing saccharides. A high trehalose content fraction is obtainable by allowing glucoamylase or α -glucosidase to act on these saccharides to form a mixture of trehalose and glucose, and subjecting the mixture to the aforesaid purification methods such as column chromatography using ion exchangers to remove glucose. The high trehalose content fraction can be arbitrary purified and concentrated into a syrupy product. If necessary, the syrupy product can be concentrated into a supersaturated solution, followed by crystallizing hydrous or anhydrous crystalline trehalose and recovering the resultant crystal.

[0063] To produce hydrous crystalline trehalose, an about 65-90 w/w % solution of trehalose with a purity of about 60 w/w % or higher is placed in a crystallizer, and if necessary in the presence of 0.1-20 w/v % seed crystal, gradually cooled while stirring at a temperature of 95°C or lower, and preferably at a temperature of 10-90°C to obtain a massecuite containing hydrous crystalline trehalose. Continuous crystallization method to effect crystallization under concentrating conditions *in vacuo* can be arbitrarily used.

Conventional methods such as separation, block pulverization, fluidized-bed granulation, and spray drying can be employed in the invention to prepare from the massecuite hydrous crystalline trehalose or crystalline saccharides containing the trehalose crystal.

[0064] In the case of separation, massecuites are usually subjected to a basket-type centrifuge to separate hydrous crystalline trehalose from a mother liquor, and if necessary the hydrous crystalline trehalose is washed by spraying

with a small amount of cold water to facilitate the preparation of hydrous crystalline trehalose with a higher purity. In the case of spray drying, crystalline saccharides with no or substantially free of hygroscopicity are easily prepared by spraying massecuites with a concentration of 70-85 w/w %, on a dry solid basis (d.s.b.), and a crystallinity of about 20-60%, d.s.b., from a nozzle by a high-pressure pump; drying the resultant products with air heated to 60-100°C

5 which does not melt the resultant crystalline powders; and aging the resultant powders for about 1 to about 20 hours while blowing thereto air heated to 30-60°C. In the case of block pulverization, crystalline saccharides with no or substantially free of hygroscopicity are easily prepared by allowing massecuites with a moisture content of 10-20 w/w % and a crystallinity of about 10-60%, d.s.b., to stand for about 0.1 to about 3 days to crystallize and solidify the whole contents into blocks; and pulverizing or cutting the resultant blocks.

10 [0065] To produce anhydrous crystalline trehalose, the hydrous crystalline trehalose obtained in the above is dried at a normal or reduced pressure at temperatures of 70-160°C, and preferably at 80-100°C; or a relatively-high concentration and content trehalose solution with a moisture content of less than 10% is placed in a crystallizer, stirred in the presence of a seed crystal at temperatures of 50-160°C, and preferably 80-140°C to produce a massecuite containing anhydrous crystalline trehalose, and treating the massecuite with methods such as block pulverization, fluidized-bed granulation, and spray drying under relatively-high temperatures and drying conditions.

15 [0066] The non-reducing saccharides or saccharide composition, containing thereof with a relatively-low reducibility, thus obtained are low in reducibility and satisfactory in stability; they do not become browning, form disagreeable smell, and deteriorate the following another materials when mixed and processed with another materials, for example, amino-acid-containing substances such as amino acids, oligopeptides, and proteins. Even with a relatively-low reducibility, the above-identified saccharides have a relatively-low viscosity, and those with a relatively-low average glucose polymerization degree have a relatively-high quality and sweetness. These saccharides can be arbitrarily used in the fields of foods, cosmetics, and pharmaceuticals, etc., as disclosed in Japanese Patent Kokai Nos.66,187/96, 66,188/96, 73,482/96, 73,506/96, 73,504/96, 336,363/96, 9,986/97, 154,493/97, 252,719/97, 66,540/98, and 168,093/98; and Japanese Patent Application Nos. 236,441/97, 256,219/97, 268,202/97, 274,962/97, 320,519/97, 338,294/97, 25 55,710/98, 67,628/98, 134,553/98 and 214,375/98, which were all applied for by the same applicant as the present applicant.

20 [0067] The following examples describe the present invention in more detail:

Example 1

Microorganism capable of producing non-reducing saccharide-forming enzyme and trehalose-releasing enzyme

30 [0068] The present inventors widely screened soils to isolate a microorganism capable of producing non-reducing saccharide-forming enzyme and trehalose-releasing enzyme. As a result, they isolated a microorganism with such a property from a soil in Ako, Hyogo, Japan, and identified the microorganisms in accordance with the method as described in "Biseibutsu-no-Bunrui-to-Dotei" (Classification and Identification of Microorganisms), edited by Takeji Hasegawa, published by Japan Scientific Societies Press, Tokyo, Japan (1985). The results were as follows:

Results on cell morphology

[0069]

40 (1) Characteristics of cells when incubated at 37°C in nutrient agar broth

45 Usually existing a rod form of 0.4-0.5 x 0.8-1.2 μm ; Existing in a single form but uncommonly existing in a polymorphic form;
Free of motility;
Asporogenic;
Non-acid fast; and
50 Gram stain : Positive.

(2) Characteristics of cells when incubated at 37°C in EYG nutrient agar
Exhibiting a growth cycle of rods and cocci.

Results on Cultural property**[0070]**

5 (1) Characteristics of colony formed when incubated at 37°C in nutrient agar broth plate

Shape : Circular colony having a diameter of about 1-2 mm after 2-days incubation;

Rim : Entire;

Projection : Convex;

10 Gloss : Moistened gloss;

Surface : Plain; and

Color : Semi-transparent or cream.

(2) Characteristics of colony formed when incubated at 37°C in nutrient agar broth slant

15 Growth : Satisfactory; and
Shape : Thread-like.

(3) Characteristics of colony formed when incubated at 37°C in agar slant with yeast extract and peptone

20 Growth : Satisfactory; and
Shape : Thread-like.

(4) Characteristics of colony formed when stabcultured at 27°C in nutrient gelatin broth Not liquefying gelatin.

Results on physiological properties**[0071]**

30 (1) Methyl red test : Negative

(2) VP-test : Positive

(3) Formation of indole : Negative

(4) Formation of hydrogen sulfide : Negative

(5) Hydrolysis of starch : Positive

35 (6) Liquefaction of gelatin : Negative

(7) Utilization of citric acid : Positive

(8) Utilization of inorganic nitrogen source: Utilizing nitrate but not ammonium salts

(9) Formation of pigment : Non

(10) Urease : Negative

40 (11) Oxidase : Negative

(12) Catalase : Positive

(13) Growth range : Growing at pHs of 4.5-8.0 and temperatures of 20-50°C; and Optimum temperatures of 30-45°C.

(14) Oxygen requirements : Aerobic

45 (15) Utilization of carbon sources

L-Arabinose : Assimilated

D-Glucose : Assimilated

D-Fructose : Not assimilated

50 D-Galactose : Not assimilated

L-Rhamnose : Not assimilated

D-Xylose : Not assimilated

D-Mannose : Assimilated

Raffinose : Not assimilated

55 Trehalose : Not assimilated

Sucrose : Not assimilated

Maltose : Not assimilated

Lactose : Not assimilated

5 D-Dulcitol : Not assimilated
 D-Mannitol : Not assimilated
 Gluconic acid : Assimilated
 Succinic acid : Assimilated
 Nicotinic acid : Not assimilated
 L-Maleic acid : Assimilated
 Acetic acid : Assimilated
 Lactic acid : Assimilated

10 (16) Acid formation from sugars

15 L-Arabinose : Slightly formed
 D-Glucose : Slightly formed
 D-fructose : Not formed
 D-Galactose : Slightly formed
 L-Rhamnose : Slightly formed
 D-Xylose : Slightly formed
 Glycerol : Slightly formed
 Raffinose : Not formed
 20 Trehalose : Slightly formed
 Sucrose : Slightly formed
 Maltose : Slightly formed
 Lactose : Not formed

25 (17) Utilization of amino acid

Not utilizing sodium L-glutamate, sodium L-aspartate, L-histidine and L-arginine.

(18) Decarboxylase test on amino acid

Negative against L-lysine, L-ornithine and L-arginine.

(19) DNase : Negative

30 (20) N-Acyl type of cell wall : Acetyl

(21) Main diamino acid of cell wall : Lysine

(22) Mol % of guanine (G) plus cytosine (C) of DNA : 71.2%

35 [0072] These bacteriological properties were compared with those of known microorganisms with reference to *Bergey's Manual of Systematic Bacteriology*, Vol. 2 (1984). As a result, it was revealed that the microorganism was identified as a novel one of the genus *Arthrobacter*. Based on the results, the present inventors named this microorganism "*Arthrobacter* sp. S34". The microorganism was deposited and accepted on August 6, 1998, under the accession number of FERM BP-6450 in and by the Patent Microorganism Depository, National Institute of Bioscience and Human-Technology Agency of Industrial Science & Technology, Ministry of International Trade & Industry, 1-3, Higashi, 1 chome, Tsukuba-shi, Ibaraki-ken 305-8566, Japan.

40 [0073] The homology of DNA between the identified microorganism and type-strains of the genus *Arthrobacter*, deposited in American Type Culture Collection (ATCC), an international depository of microorganism in USA, was examined in accordance with the DNA-DNA hybridization method in *Bergey's Manual of Systematic Bacteriology*, Vol. 1 (1984). Twelve type-strains shown in Table 1 in the below were respectively cultured in a usual manner, and proliferated cells were collected from the resulting cultures. *Arthrobacter* sp. S34, FERM BP-6450, was cultured by the seed culture method in the later described Example 2-1, followed by collecting the proliferated cells. According to conventional method, DNAs were obtained from each type-strain of microorganisms, two micrograms aliquots of the DNAs were digested with a restriction enzyme, *Pst* I. The resulting digested mixtures were respectively spotted on "Hybond-N+", a nylon membrane commercialized by Amersham International, Arlington Heights, IL, USA, and in a usual manner, treated with alkali, neutralized, and dried to fix the DNAs on the nylon membrane. One microgram of the DNA obtained from *Arthrobacter* sp. S34, FERM BP-6450, was provided and digested with *Pst* I. Using [α -³²P] dCTP commercialized by Amersham International, Arlington Heights, IL, USA, and "READY-TO-GO DNA-LABELLING KIT", a DNA-labelling kit commercialized by Pharmacia LKB Biotechnology AB, Uppsala, Sweden, the digestant was labelled with an isotope to obtain a probe. The probe and the above DNA fixed on nylon film were hybridized for two hours under shaking conditions at 65°C in "RAPID HYBRIDIZATION BUFFER", a buffer for hybridization commercialized by Amersham Corp., Div., Amersham International, Arlington Heights, IL, USA. The nylon film after hybridization was washed in a usual manner, dried and subjected to autoradiography in a usual manner. Signals of hybridization observed on radiography were analyzed on "IMAGE MASTER", an image analyzing system commercialized by Pharmacia LKB Bio-

technology AB, Uppsala, Sweden, followed by expressing numerically the intensity of the signals for hybridization. Based on the numerals, the relative intensities (%) of spots for the DNAs derived from the type-strains were calculated by regarding the signal intensity of a spot for the DNA from *Arthrobacter* sp. S34, FERM BP-6450, as 100 and used as an index for the DNA homology between the microorganism and the type-strains. The results are in Table 1.

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Table 1

Strain of microorganism	Signal intensity of hybridization
<i>Arthrobacter atrocyaneus</i> , ATCC 13752	42.0
<i>Arthrobacter aurescens</i> , ATCC 13344	12.4
<i>Arthrobacter citreus</i> , ATCC 11624	36.2
<i>Arthrobacter crystallpoietes</i> , ATCC 15481	31.6
<i>Arthrobacter globiformis</i> , ATCC 8010	55.1
<i>Arthrobacter nicotianae</i> , ATCC 15236	18.8
<i>Arthrobacter oxydans</i> , ATCC 14358	28.3
<i>Arthrobacter pascens</i> , ATCC 13346	24.6
<i>Arthrobacter protophormiae</i> , ATCC 19271	29.3
<i>Arthrobacter ramosus</i> , ATCC 13727	98.6
<i>Arthrobacter ureafaciens</i> , ATCC 7562	42.3
<i>Arthrobacter viscous</i> , ATCC 19584	0.0
<i>Arthrobacter</i> sp. S34, FERM BP-6450	100

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[0074] As shown in Table 1, the signal intensity of hybridization for the spot of DNA from *Arthrobacter ramosus* type strain, ATCC 13727, was as high as 98.6%. The data revealed that *Arthrobacter* sp. S34, FERM BP-6450, had the highest homology with *Arthrobacter ramosus* type-strain, ATCC 13727, among the 12 type strains used in this Example. The results in the above shows that *Arthrobacter* sp. S34, FERM BP-6450, is a novel microorganism nearly related to *Arthrobacter ramosus* type-strain, ATCC 13727.

Example 2

Non-reducing saccharide-forming enzyme

Experiment 2-1

Preparation of enzyme

[0075] A nutrient culture medium, consisting of 1.0 w/v % "PINE-DEX #4", a dextrin commercialized by Matsutani Chemical Ind., Tokyo, Japan, 0.5 w/v % peptone, 0.1 w/v % yeast extract, 0.1 w/v % monosodium phosphate, 0.06 w/v % dipotassium hydrogen phosphate, 0.05 w/v % magnesium sulfate, and water, was prepared and adjusted to pH 7.0. About 100 ml aliquots of the medium were placed in 500-ml Erlenmeyer flasks which were then autoclaved at 120°C for 20 min and cooled, followed by an inoculation of a seed of *Arthrobacter* sp. S34, FERM BP-6450 and a culture at 37°C for 48 hours under stirring conditions of 260 rpm for obtaining a seed culture.

[0076] Except for containing 0.05 w/v % of "KM-75", a antifoamer commercialized by Shin-Etsu Chemical, Co., Ltd, Tokyo, Japan, an about 20 ℥ of the same nutrient culture medium as used in the seed culture was placed in a 30-ℓ fermenter, sterilized, cooled to 37°C, and inoculated with one v/v % of the seed culture to the medium, followed by an incubation at 37°C and pHs of 5.5-7.5 for about 72 hours under aeration-agitation conditions.

[0077] A portion of the resultant culture was sampled, centrifuged to separate into cells and a culture supernatant. The cells were ultrasonically disrupted and centrifuged to collect supernatant for a cell extract. Assay for non-reducing saccharide-forming enzyme activity in each culture supernatant and cell extract revealed that the former showed a relatively-low enzyme activity and the latter exhibited an about 0.1 unit with respect to one milliliter of the culture.

Example 2-2

Purification of enzyme

[0078] An about 80 ℥ of a culture, obtained according to the method in Example 2-1, was centrifuged at 8,000 rpm

for 30 min to obtain an about 800 g cells by wet weight. The wet cells were suspended in two liters of 10 M phosphate buffer (pH 7.0) and treated with "MODEL UH-600", an ultrasonic homogenizer commercialized by SMT Co., Tokyo, Japan. The resulting solution was centrifuged at 10,000 rpm for 30 min to yield an about 2 ℥ of a culture supernatant.

5 To and in the culture supernatant was added and dissolved ammonium sulfate to give a saturation degree of 0.7, and the mixture was allowed to stand at 4°C for 24 hours and centrifuged at 10,000 rpm for 30 min to obtain a precipitate. The precipitate thus obtained was dissolved in 10 mM phosphate buffer (pH 7.0) and dialyzed against a fresh preparation of the same buffer as above for 48 hours, followed by centrifuging the dialyzed inner solution at 10,000 rpm for 30 min to remove insoluble substances. An about one liter of the resulting solution was subjected to an ion-exchange column chromatography using a column packed with about 1.3 ℥ of "SEPABEADS FP-DA13 GEL", an anion exchanger 10 commercialized by Mitsubishi Chemical Industries Ltd., Tokyo, Japan. The elution step was carried out using a linear gradient buffer of 10 mM phosphate buffer (pH 7.0) containing salt which increased from 0 M to 0.6 M. The eluate from the column was fractionated, and the fractions were respectively assayed for non-reducing saccharide-forming enzyme activity. As a result, the enzyme activity was remarkably found in fractions eluted with buffer having a salt concentration of about 0.2 M, followed by pooling the fractions.

15 [0079] Ammonium sulfate was added to the resulting solution to give a concentration of 1 M, and the mixture was allowed to stand at 4°C for 12 hours, centrifuged at 10,000 rpm for 30 min to collect a supernatant. The supernatant thus obtained was subjected to hydrophobic column chromatography using a column packed with "BUTYL TOYOPEARL 650M GEL", a hydrophobic gel commercialized by Tosoh Corporation, Tokyo, Japan. The gel volume used was about 300 ml and used after equilibrated with 10 mM phosphate buffer (pH 7.0) containing 1 M ammonium sulfate.

20 The elution step was carried out using a linear gradient buffer of 10 mM phosphate buffer (pH 7.0) containing ammonium sulfate which decreased from 1 M to 0 M during the feeding. The eluate from the column was fractionated, and the fractions were respectively assayed for non-reducing saccharide-forming enzyme activity. As a result, the enzyme activity was remarkably found in fractions eluted with buffer having a salt concentration of about 0.75 M, followed by pooling the fractions.

25 [0080] The resulting solution was dialyzed against 10 mM phosphate buffer (pH 7.0), and the resulting dialyzed inner solution was centrifuged at 10,000 rpm for 30 min to collect a supernatant, followed by subjecting the supernatant to ion-exchange column chromatography using a column packed with about 40 ml of "DEAE TOYOPEARL 650S GEL", an anion exchanger commercialized by Tosoh Corporation, Tokyo, Japan. The elution step was carried out using a linear aqueous salt solution which increased from 0 M to 0.2 M during the feeding. The eluate from the column was fractionated,

30 and the fractions were respectively assayed for non-reducing saccharide-forming enzyme activity. As a result, the enzyme activity was remarkably found in fractions eluted with buffer having a salt concentration of about 0.15 M, followed by pooling the fractions. The resulting solution was further subjected to gel filtration column chromatography using a column packed with about 380 ml of "ULTROGEL® AcA44 GEL", a gel for gel filtration column chromatography commercialized by Sephadex/BF s.a. Villeneuve la Garenne, France, followed by collecting fractions with the desired enzyme 35 activity. The level of the non-reducing saccharide-forming enzyme activity, specific activity, and yields in the above purification steps are in Table 2.

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Table 2

Purification step	Enzyme activity of non-reducing saccharide-forming enzyme	Specific activity (unit/mg protein)	Yield (%)
Cell extract	8,000	-	100
Dialyzed inner-solution after salting out with ammonium salt	7,500	0.2	94
Eluate from SEPABEADS column	5,200	0.7	65
Eluate from hydrophobic column	2,600	6.3	33
Eluate from TOYO PEARL	910	67.4	11
Eluate of gel filtration	59.0	168	0.7

[0081] The solution eluted and collected from the above gel filtration chromatography was in a usual manner subjected to electrophoresis using 7.5 w/v % polyacrylamide gel and resulted in a single protein band. The data shows that the eluate from gel filtration chromatography was a purified specimen of a non-reducing saccharide-forming enzyme purified up to an electrophoretically homogeneous form.

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Example 2-3

Property of enzyme

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Example 2-3(a)

Action

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[0082] A 20% aqueous solution containing glucose, maltose, maltotriose, maltotetraose, maltopentaose, maltohexaose or maltoheptaose as a substrate for enzyme was prepared, mixed with two units/g substrate, d.s.b., of a purified specimen of a non-reducing saccharide-forming enzyme obtained by the method in Example 2-2, and enzymatically reacted at 50°C and pH 6.0 for 48 hours. The reaction mixture was desalted and analyzed on high-performance liquid chromatography (abbreviated as "HPLC" hereinafter) using two columns of "MCI GEL CK04SS COLUMN", commercialized by Mitsubishi Chemical Industries Ltd., Tokyo, Japan, which were cascaded in series, followed by determining the saccharide composition of the reaction mixture. The conditions and apparatus used in HPLC were as follows: The column was kept at 85°C using "CO-8020", a column oven commercialized by Tosoh Corporation, Tokyo, Japan. Water as a moving phase was fed at a flow rate of 0.4 ml/min. The eluate was analyzed on "RI-8020", a differential refractometer commercialized by Tosoh Corporation, Tokyo, Japan. The results were in Table 3.

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Table 3

Substrate	Reaction product	Elution time (min)	Percentage (%)
Glucose	Glucose	57.2	100.0
Maltose	Maltose	50.8	100.0
Maltotriose	Glucosyltrehalose Maltotriose	43.2 46.2	36.2 63.8
Maltotetraose	Maltosyltrehalose Maltotetraose	38.9 42.3	87.2 12.8
Maltopentaose	Maltotriosyltrehalose Maltopentaose	35.4 38.4	93.0 7.0
Maltohexaose	Maltotetraosyltrehalose Maltohexaose	32.7 35.2	93.8 6.2
Maltoheptaose	Maltopentaosyltrehalose Maltoheptaose	30.2 32.4	94.2 5.8

[0083] As evident from the results in Table 3, each reaction product consisted essentially of the remaining substrate and a newly formed non-reducing saccharide of α -glucosyltrehalose, α -maltosyltrehalose, α -maltotriosyltrehalose, α -maltotetraosyltrehalose, or α -maltpentaosyltrehalose (in Table 3, it is expressed as glucosyltrehalose, maltosyltrehalose, maltotriosyltrehalose, maltotetraosyltrehalose, or maltpentaosyltrehalose). Substantially no other saccharide was detected in the reaction mixture. Regarding and evaluating the percentage of non-reducing saccharide in each reaction product as a production yield, it was revealed that the yield of α -glucosyltrehalose having a glucose polymerization degree of 3 was relatively low and the yield of those having a glucose polymerization degree of 4 or higher such as α -maltosyltrehalose, α -maltotriosyltrehalose, α -maltotetraosyltrehalose, and α -maltpentaosyltrehalose was as high as about 85% or higher. No formation of non-reducing saccharide from glucose and maltose was observed.

Example 2-3(b)

Molecular weight

[0084] A purified specimen of a non-reducing saccharide-forming enzyme, obtained by the method in Example 2-2, was subjected to SDS-PAGE using 10 w/v % polyacrylamide gel in a usual manner in parallel with molecular markers commercialized by Japan Bio-Rad Laboratories, Tokyo, Japan. Comparing with the positions of the molecular markers after electrophoresis, the non-reducing saccharide-forming enzyme exhibited a molecular weight of about 75,000 \pm 10,000 daltons.

Example 2-3(c)

Isoelectric point

[0085] A purified specimen of a non-reducing saccharide-forming enzyme, obtained by the method in Example 2-2, was isoelectrophoresed using a polyacrylamide gel containing 2 w/v % "AMPHOLINE", an ampholyte, commercialized by Pharmacia LKB Biotechnology AB, Uppsala, Sweden. After isoelectrophoresis, the measurement of the pH of gel revealed that the non-reducing saccharide-forming enzyme had an isoelectric point of about 4.5 \pm 0.5.

Example 2-3(d)

Optimum temperature and pH

[0086] Using a purified specimen of a non-reducing saccharide-forming enzyme, obtained by the method in Example 2-2, it was examined the influence of temperature and pH on the activity of the non-reducing saccharide-forming enzyme. When examining the influence of temperature, it was conducted similarly as in the assay for enzyme activity except for reacting the enzyme at different temperatures. In the examination of the influence of pH, it was conducted similarly as in the assay for enzyme activity except for reacting the enzyme at different pHs using appropriate 20 mM buffers. In each examination, a relative value (%) of a lowered level of reducing power of substrate in each reaction system was calculated into its corresponding relative enzyme activity (%). FIG. 1 shows a result of the influence of temperature, and FIG. 2 is of pH. The cross axles in FIGs. 1 and 2 show reaction temperatures and reaction pHs, respectively. As shown in FIG. 1, the optimum temperature of the enzyme was about 50°C when incubated at pH 6.0 for 60 min. Also as shown in FIG. 2, the optimum pH of the enzyme was a pH of about 6.0 when incubated at 50°C for 60 min.

Example 2-3(e)

Thermal and pH stabilities

[0087] Using a purified specimen of a non-reducing saccharide-forming enzyme, obtained by the method in Example 2-2, it was examined the thermal and pH stabilities of the enzyme. The thermal stability was examined by diluting the specimen with 20 mM phosphate buffer (pH 7.0), incubating the dilutions at prescribed temperatures for 60 min, cooling the incubated dilutions, and determining the remaining enzyme activity in the dilutions according to the method of the assay for the enzyme activity. The pH stability of the enzyme was examined by diluting the specimen with 50 mM buffers with appropriate different pHs, incubating the dilutions at 4°C for 24 hours, adjusting the dilutions to pH 6, and determining the remaining enzyme activity in the dilutions according to the method of the assay for the enzyme activity. The results of the thermal and pH stabilities of the enzyme are respectively shown in FIGs. 3 and 4. The cross axles in FIGs. 3 and 4 show incubation temperatures and pHs for the enzyme, respectively. As shown in FIG. 3, the enzyme

was stable up to about 55°C and was stable at pHs in the range of about 5.0 to about 10.0 as shown in FIG. 4. [0088] These results evidence that the non-reducing saccharide forming-enzyme, obtained by the method in Example 2-2, is the present non-reducing saccharide-forming enzyme having an optimum temperature in a medium temperature range.

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Example 2-4

Partial amino acid sequence

[0089] A portion of a purified specimen of a non-reducing saccharide-forming enzyme, obtained by the method in Example 2-2, was dialyzed against distilled water to obtain an about 80 µg of a sample by weight as a protein for analyzing the N-terminal amino acid sequence. Using "PROTEIN SEQUENCER MODEL 473A", a protein sequencer commercialized by Applied Biosystems, Inc., Foster City, USA, the N-terminal amino acid sequence was analyzed up to 20 amino acid residues from the N-terminus. The revealed N-terminal amino acid sequence was the partial amino acid sequence of SEQ ID NO:4. A portion of a purified specimen of a non-reducing saccharide-forming enzyme, obtained by the method in Example 2-2, was dialyzed against 10 mM Tris-HCl buffer (pH 9.0) and in a usual manner concentrated up to an about one mg/ml solution using "ULTRACENT-30", an ultrafiltration membrane commercialized by Tosoh Corporation, Tokyo, Japan. To 0.2 ml of the concentrate was added 10 µg "TPCK-TRYPSIN", a reagent trypsin commercialized by Wako Pure Chemical Industries, Ltd., Tokyo, Japan, allowed to react at 30°C for 22 hours to digest the enzyme to form peptides. The peptides were separated by subjecting the reaction mixture to reverse-phase HPLC using "µ BONDASPHERE C18 COLUMN" having a diameter of 3.9 mm and a length of 150 mm, a product of Waters Chromatography Div., MILLIPORE Corp., Milford, USA. The elution step was carried out at ambient temperature by feeding to the column an aqueous solution containing 0.1 v/v % trifluoro acetate and acetonitrile increasing from 24 to 48 v/v % for 60 min during the feeding at a flow rate of 0.9 ml/min. The peptides eluted from the column were detected by monitoring the absorbance at a wavelength of 210 nm. Two peptides, which were well separated from others, i.e., "S5" eluted at a retention time of about two hours and "S8" eluted at a retention time of about 30 min were separated, respectively dried *in vacuo*, and dissolved in 50 v/v % aqueous acetonitrile solutions containing 50 µl of 0.1 v/v % trifluoro acetate. The peptide solutions were subjected to the protein sequencer to analyze up to 20 amino acid residues. From peptides "S5" and "S8" the amino acid sequences of SEQ ID NOs:5 and 6 were obtained.

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Example 3

DNA encoding non-reducing saccharide-forming enzyme

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Example 3-1

Construction and screening of gene library

[0090] Except for setting temperature and time for culture were respectively set to 27°C and 24 hours, *Arthrobacter* sp. S34, FERM BP-6450, was cultured similarly as in Example 2-1.

[0091] The culture was centrifuged to remove cells which were then suspended in an adequate amount of Tris-EDTA-salt buffered saline (hereinafter designated as "TES buffer") (pH 8.0), admixed with lysozyme in an amount of 0.05 w/v % to the cell suspension by volume, followed by an incubation at 37°C for 30 min. The resultant mixture was freezed by standing at -80°C for one hour, and then admixed and sufficiently stirred with a mixture of TES buffer and phenol preheated to 60°C, cooled, and centrifuged to collect the formed supernatant. To the supernatant was added cold ethanol was added, and then the formed sediment was collected, dissolved in an adequate amount of SSC buffer (pH 7.1), admixed with 7.5 µg ribonuclease and 125 µg protease, and incubated at 37°C for one hour. The resulting mixture was admixed and stirred with chloroform/isoamyl alcohol, and allowed to stand, followed by collecting the formed upper layer, adding cold ethanol to the layer, and collecting the formed sediment. The sediment was rinsed with a cold 70 v/v ethanol, dried *in vacuo* to obtain a DNA, followed by dissolving in SSC buffer (pH 7.1) to give a concentration of about one mg/ml, and freezing at -80°C.

[0092] Fifty microliters of the DNA was provided, admixed with an about 50 units of *Kpn*I as an restriction enzyme, and incubated at 37°C for one hour to digest the DNA. Three micrograms of the digested DNA and 0.3 microgram of "pBluescript II SK (+)", a plasmid vector commercialized by Stratagene Cloning Systems, California, USA, was weighed, subjected to the action, were ligated using "DNA LIGATION KIT", commercialized by Takara Shuzo Co., Ltd., Tokyo, Japan, according to the protocol affixed to the kit. According to conventional competent cell method, 100 µl of "Epicurian Coli XL1-Blue", an *Escherichia coli* strain commercialized by Stratagene Cloning Systems, California, USA, was transformed with the ligated product. Thus a gene library was obtained.

[0093] The gene library thus obtained was inoculated to a agar nutrient plate medium (pH 7.0) containing 10 g/ℓ tryptone, 5 g/ℓ yeast extract, 5 g/ℓ sodium chloride, 75 mg ampicillin sodium salt, and 50 mg/ℓ 5-bromo-4-chloro-indolyl-β-galactoside, and incubated at 37°C for 18 hours. About 5,000 white colonies formed on the medium were in a usual manner fixed on "HYBOND-N+", a nylon film commercialized Amersham Corp., Div. Amersham International, Arlington Heights, IL, USA. Based on 1-8 amino acid residues in the amino acid sequence of SEQ ID NO:5 revealed in Example 2-4, an oligonucleotide having the nucleotide sequence of SEQ ID NO:18 was chemically synthesized, and in a usual manner labelled with [γ -32P] ATP and T4 polynucleotide kinase to obtain a probe. Using the probe, the colonies, which had been fixed on the nylon film and obtained previously, were screened by conventional colony hybridization method. The hybridization was carried out at 65°C for 16 hours in a solution for hybridization containing 6 x SSC, 5 x Denholt solution, and 100 mg/ℓ of denatured salmon sperm DNA. The above nylon film after the hybridization was washed with 6 x SSC at 65°C for 30 min, and further washed with 2 x SSC containing 0.1 w/v % SDS at 65°C for two hours. The resulting nylon film was in a usual manner subjected to autoradiography, and then, based on the signals observed on the autoradiography, a colony which strongly hybridized with the probe was selected and named "GY1" as a transformant.

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Example 3-2

Decoding of nucleotide sequence

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[0094] According to conventional manner, the transformant GY1 was inoculated to L-broth (pH 7.0) containing 100 µg/ml ampicillin in a sodium form, and cultured at 37°C for 24 hours under shaking conditions. After completion of the culture, the proliferated cells were collected from the culture by centrifugation and treated with conventional alkali-SDS method to extract a recombinant DNA. The recombinant DNA was named pGY1. Using the above probe, the recombinant DNA, pGY1, was analyzed on conventional Southern blot technique, and based on the analytical data a restriction map was constructed as shown in FIG. 5. As shown in FIG. 5, it was revealed that the recombinant DNA, pGY1, contained a nucleotide sequence consisting of bases of about 5,500 base-pairs (bp) from *Arthrobacter* sp. S34, FERM BP-6450, expressed with a bold line, and that the recombinant DNA contained a nucleotide sequence encoding the present non-reducing saccharide-forming enzyme, as indicated with a black arrow within the area of the bold line, in the area consisting bases of about 4,000 bp between two recognition sites by a restriction enzyme, EcoRI. Based on the result, the recombinant DNA, pGY1, was completely digested with EcoRI, and then a DNA fragment of about 4,000 bp was separated and purified using conventional agarose gel electrophoresis. The DNA fragment and "pBluescript II SK (+)", a plasmid vector commercialized by Stratagene Cloning Systems, California, USA, which had been previously digested with EcoRI, were ligated with conventional ligation method. With the ligated product, "XL1-BLUE", an *Escherichia coli* strain commercialized by Stratagene Cloning Systems, California, USA, was transformed to obtain a transformant. A recombinant DNA was extracted from the transformant in a usual manner, confirming in a usual manner that it contained the aforesaid DNA fragment consisting of about bases of 4,000 bp, and named it "pGY2". The transformant introduced with "pGY2" was named "GY2".

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[0095] The analysis of the nucleotide sequence of the recombinant DNA pGY2 on conventional dideoxy method revealed that it contained the nucleotide sequence of SEQ ID NO:19 consisting bases of 3252 bp derived from *Arthrobacter* sp. S34, FERM BP-6450. The nucleotide sequence encodes the amino acid sequence as shown in parallel in SEQ ID NO:19. Comparing the amino acid sequences of SEQ D NOs:4 to 6 as partial amino acid sequences of the present non-reducing saccharide-forming enzyme confirmed in Example 2-4, the amino acid sequences of SEQ ID NOs:4 to 6 were perfectly coincided with the amino acids 2-21, 619-638, and 98-117 in SEQ ID NO:19. These data indicate that the present non-reducing saccharide-forming enzyme obtained in Example 2 consists of the amino acids 2-757 of SEQ ID NO:19, or has the amino acid SEQUence of SEQ ID NO:1, and that the enzyme of *Arthrobacter* sp. S34, FERM BP-6450, is encoded by a nucleotide sequence of bases 746-3013 of SEQ ID NO:19, or encoded by the nucleotide sequence of SEQ ID NO:7. The structure of the recombinant DNA pGY2 is in FIG. 6.

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[0096] The above-identified amino acid sequence of the present non-reducing saccharide-forming enzyme obtained by the method in Example 2, and amino acid sequences of known enzymes having a non-reducing saccharide-forming activity were compared using "GENETYX-MAC, VER. 8", a commercially available computer program commercialized by Software Development Co., Ltd., Tokyo, Japan, according to the method by Lipman, David J. in *Science*, Vol. 227, pp. 1,435-1,441 (1985) to calculate their homology (%). The enzymes used as known enzymes were those from *Arthrobacter* sp. Q36 and *Rhizobium* sp. M-11 disclosed in Japanese Patent Kokai No. 322,883/95; *Sulfolobus acidocaldarius*, ATCC 33909, disclosed in Japanese Patent Kokai No. 84,586/96; and *Sulfolobus solfataricus* KM1 disclosed in Sai-Kohyo No. WO 95/34642. As disclosed in the above publications, the conventional enzymes have optimum temperatures other than a medium temperature range. The information of amino acid sequences of conventional enzymes is obtainable from the GeneBank, a DNA database produced by the National Institutes of Health (NIH), USA, under the accession numbers of D63343, D64128, D78001 and D83245. The obtained homologies are in Table 4.

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Table 4

Origin of enzyme for amino acid sequence(*) comparison	Homology on amino acid sequence
<i>Rhizobium</i> sp. M-11 (D78001)	56.9%
<i>Arthrobacter</i> sp. Q36 (D63343)	56.6%
<i>Sulfolobus solfataricus</i> KM1 (D64128)	33.2%
<i>Sulfolobus acidocaldarius</i> , ATCC 33909 (D83245)	31.4%

* : Numerals in parentheses are access numbers to the GeneBank.

[0097] As shown in Table 4, the present non-reducing saccharide-forming enzyme in Example 2 showed a highest amino acid homology of 56.9% with the enzyme from *Rhizobium* sp. M-11 among conventional enzymes with optimum temperatures out of a medium temperature range. The data indicates that the present non-reducing saccharide-forming enzyme generally comprises an amino acid sequence with a homology of at least 57% with the amino acid sequence of SEQ ID NO:1. The comparison result on amino acid sequence revealed that the enzyme in Example 2 and the above-identified four types of conventional enzymes have common amino acid sequences of SEQ ID NOs:2 and 3. The enzyme in Example 2 has partial amino acid sequences of SEQ ID NOs:2 and 3 as they correspond to amino acids 84-89 and 277-282 in SEQ ID NO:1. The four types of enzymes used as references have the above partial amino acid sequences which are positioned at their corresponding parts. Based on the fact that any of the present enzyme in Example 2 and the enzymes as references have a common activity of forming non-reducing saccharides having a trehalose structure as an end unit from reducing partial starch hydrolysates, it was indicated that the partial amino acid sequences of SEQ ID NOs:2 and 3 correlated to the expression of such an enzyme activity. These results show that the present non-reducing saccharide-forming enzyme can be characterized in that it comprises the amino acid sequences of SEQ ID NOs:2 and 3, and has an optimum temperature in a medium temperature range.

Example 3-3

Transformant introduced with DNA

[0098] Based on the 5'- and 3'-termini of the nucleotide sequence of SEQ ID NO:7, an oligonucleotide of the nucleotide sequences of SEQ ID NOs:20 and 21 were chemically synthesized in a usual manner. As sense- and anti-sense-primers, 85 ng of each of the oligonucleotide and 100 ng of the recombinant DNA pGY2 in Example 3-2 as a template were mixed in a reaction tube, and the mixture was admixed with 1.25 units of "PYROBEST", a thermostable DNA polymerase specimen commercialized by Takara Shuzo Co., Ltd., Tokyo, Japan, together with 5 μ l of a buffer affixed with the specimen and 4 μ l of a dNTP mixture. The resulting mixture was brought up to a volume of 50 μ l with sterilized distilled water to effect PCR. The temperature for PCR was controlled in such a manner that the mixture was treated with 25 cycles of successive incubations of 95°C for one minute, 98°C for 20 seconds, 70°C for 30 seconds, and 72°C for four minutes, and finally incubated at 72°C for 10 min. A DNA as a PCR product was collected in a usual manner to obtain an about 2,300 bp DNA. The DNA thus obtained was admixed with "pKK223-3", a plasmid vector commercialized by Pharmacia LKB Biotechnology AB, Uppsala, Sweden, which had been previously cleaved with a restriction enzyme, *Eco*RI, and blunted by "DNA BLUNTING KIT" commercialized by Takara Shuzo Co., Ltd., Tokyo, Japan, and ligated by conventional ligation method. Thereafter, the ligated product was treated in a usual manner to obtain a recombinant DNA introduced with the above DNA consisting of bases of about 2,300 bp. Decoding of the recombinant DNA showed that it comprised a nucleotide sequence which two nucleotide sequences of 5'-ATG-3' and 5'-TGA-3' were respectively added to the 5'- and 3'-termini of the nucleotide sequence of SEQ ID NO:7. The DNA was named "pGY3". The structure of the recombinant DNA pGY3 was in FIG. 7.

[0099] The recombinant DNA pGY3 was in a usual manner introduced into an *Escherichia coli* LE 392 strain, ATCC 33572, which had been competent in conventional manner, to obtain a transformant. Conventional alkali-SDS method was applied for the transformant to extract a DNA, and then the extracted DNA was confirmed to be pGY3 in a usual manner and named "GY3". Thus a transformant introduced with a DNA encoding the present non-reducing saccharide-forming enzyme.

Example 3-4Transformant introduced with DNA

5 [0100] Based on a nucleotide sequence in the downstream of the 3'-terminus of a promotor in "pKK223-3", a plasmid vector commercialized by Pharmacia LKB Biotechnology AB, Uppsala, Sweden, oligonucleotide having the nucleotide sequences of SEQ ID NOs:22 and 23 were synthesized in conventional manner, and phosphorylated their 5'-termini using T4 polynucleotide kinase. The phosphorylated oligonucleotide were annealed, ligated with "pKK223-3", a plasmid vector commercialized by Pharmacia LKB Biotechnology AB, Uppsala, Sweden, which had been previously cleaved 10 with restriction enzymes of *Eco*RI and *Pst*I, by conventional ligation method. According to conventional method, the ligated product was introduced into an *Escherichia coli* strain which was then cultured and treated with alkali-SDS method to extract a DNA. The DNA thus obtained had a similar structure to a plasmid vector "pKK223-3", and had recognition sites by restriction enzymes of *Eco*RI, *Xba*I, *Spe*I, and *Pst*I at the downstream of the promotor. The present inventors named the DNA a plasmid vector "pKK4".

15 [0101] Similarly as in Example 3-3, PCR was done except for using oligonucleotide with the nucleotide sequences of SEQ ID NOs:24 and 25, which had been chemically synthesized based on the 5'- and 3'-terminal partial nucleotide sequences of SEQ ID NO:7. A DNA as a PCR product was collected in a usual manner to obtain an about 2,300 bp DNA. The DNA thus obtained was cleaved with restriction enzymes, *Xba*I and *Spe*I, and the above plasmid vector pKK4, which had been cleaved with *Xba*I and *Spe*I, were ligated by conventional ligation method. Thereafter, the ligated 20 product was treated in a usual manner to obtain a recombinant DNA with the nucleotide sequence of SEQ ID NO:7. The recombinant DNA was named "pKGY1".

25 [0102] Using overlap extension method, which two steps PCR were applied for and reported by Horthon, Robert M. in *Methods in Enzymology*, Vol. 217, pp. 270-279 (1993), a nucleotide sequence in the upper part of the 5'-terminus of SEQ ID NO:7 in the above DNA pKGY1 was modified. PCR as a first step PCR-A was done similarly as in Example 3-3 except for using, as sense- and anti-sense-primers, oligonucleotide of the nucleotide sequences of SEQ ID NOs: 26 and 27, which had been chemically synthesized based on the nucleotide sequence of plasmid vector pKK4; and as a template the above recombinant DNA pKGY1. In parallel, PCR as a first step PCR-B was done similarly as in Example 3-3 except for using, as sense- and anti-sense-primers, oligonucleotide of the nucleotide sequences of SEQ ID NOs:28 and 29, which had been respectively chemically synthesized in a usual manner based on the nucleotide 30 sequence of SEQ ID NO:7; and as a template the above recombinant DNA pKGY1. A DNA as a product of the first step PCR-A was collected in a usual manner to obtain an about 390 bp DNA. A DNA as a product in the first step PCR-B was collected in conventional manner to obtain an about 930 bp DNA.

35 [0103] PCR, as a second step PCR-A, was done similarly as in Example 3-3 except for using as a template a DNA mixture, i.e., a product of the first PCR-A and the first step PCR-B; as a sense primer the oligonucleotide sequence of the nucleotide sequence of SEQ ID NO:26; and as an anti-sense primer the oligonucleotide of the nucleotide sequence of SEQ ID NO:30, which had been chemically synthesized in conventional manner based on the nucleotide sequence of SEQ ID NO:7. The DNA as a product in the PCR was collected in a usual manner to obtain an about 1,300 bp DNA.

40 [0104] The DNA as a product in the second PCR-A was cleaved with restriction enzymes of *Eco*RI and *Bs*WI, and the formed DNA consisting of bases of about 650 bp was collected in a usual manner. An about 6,300 bp DNA, which was formed after cleavage of the above recombinant DNA pKGY1 with restriction enzymes of *Eco*RI and *Bs*WI, was collected in conventional manner. These DNAs were ligated in a usual manner, and the ligated product was treated in conventional manner to obtain a recombinant DNA comprising an about 650 bp DNA derived from the second step PCR-A. Decoding of the DNA by conventional dideoxy method revealed that the obtained recombinant DNA comprised a nucleotide sequence which the nucleotide sequence of SEQ ID NO:8, a nucleotide sequence represented by 5'-ATG-3', and a nucleotide sequence represented by 5'-TGA-3' were cascaded in the order as indicated above from the 5'-terminus to the 3'-terminus. The recombinant DNA thus obtained was named "pGY4". The structure of pGY4 is substantially the same as the recombinant DNA pGY3 except for that pGY4 comprises the nucleotide sequence of SEQ ID NO:8.

45 [0105] The recombinant DNA pGY4 was introduced in conventional manner with "BMH71-18mutS", an *Escherichia coli*/competent cell commercialized by Takara Shuzo Co., Ltd., Tokyo, Japan to obtain a transformant. The transformant was treated with alkali-SDS method to extract a DNA which was then identified with pGY4 in conventional manner. Thus a transformant introduced with a DNA encoding the present non-reducing saccharide-forming enzyme.

Example 4Preparation of non-reducing non-reducing saccharide-forming enzyme5 Example 4-1Preparation of enzyme using microorganism of the genus *Arthrobacter*

[0106] In accordance with the method in Example 2-1, *Arthrobacter* sp. S34, FERM BP-6450, was cultured by a fermenter for about 72 hours. After the cultivation, the resulting culture was concentrated with an SF-membrane to yield an about eight liters of a cell suspension. The cell suspension was treated with "MINI-LABO", a supper high-pressure cell disrupter commercialized by Dainippon Pharmaceutical Co., Ltd., Tokyo, to disrupt the cells. The resulting solution was centrifuged to obtain an about 8.5 ℓ of a supernatant. When measured for non-reducing saccharide-forming activity in the supernatant, it showed an about 0.1 unit of the enzyme activity with respect to one milliliter of the culture. Ammonium sulfate was added to the supernatant to brought up to a saturation degree of about 0.7 to salt out, and the sediment was collected by centrifugation, dissolved in 10 mM phosphate buffer (pH 7.0), and dialyzed against a fresh preparation of the same buffer. Except for using an about 2 ℓ of an ion-exchange resin, the resulting dialyzed inner solution was fed to ion-exchange column chromatography using "SEPABEADS FP-DA13 GEL", an anion exchanger commercialized by Mitsubishi Chemical Industries Ltd., Tokyo, Japan, as described in Example 2-2, to collect fractions with non-reducing saccharide-forming enzyme. The fractions were pooled, dialyzed against a fresh preparation of the same buffer but containing 1 M ammonium sulfate, and the resulting dialyzed inner solution was centrifuged to collect the formed supernatant. Except for using an about 300 ml gel, the supernatant was fed to hydrophobic column chromatography in accordance with the method described in Example 2-2 to collect fractions with non-reducing saccharide-forming enzyme. Then it was confirmed that the obtained enzyme had an optimum temperature over 40°C but below 60°C, i.e., a temperature in a medium temperature range, and an acid pH range of less than 7.

[0107] Thus an about 2,600 units of the present non-reducing saccharide-forming enzyme was obtained.

Example 4-2Preparation of enzyme using transformant

[0108] One hundred ml of an aqueous solution containing 16 g/ℓ polypeptone, 10 g/ℓ yeast extract, and 5 g/ℓ sodium chloride was placed in a 500-ml Erlenmeyer flask, autoclaved at 121°C for 15 min, cooled, adjusted aseptically to pH 7.0, and admixed aseptically with 10 mg of ampicillin in a sodium salt to obtain a liquid nutrient medium. The nutrient medium was inoculated with the transformant GY2 in Example 3-2, and incubated at 37°C for about 20 hours under aeration-agitation conditions to obtain a seed culture. Seven liters of a medium having the same composition as used in the seed culture was prepared as in the case of the seed culture and placed in a 10-ℓ fermenter, and inoculated with 70 ml of the seed culture, followed by the incubation for about 20 hours under aeration-agitation conditions. From the resultant culture cells were collected by centrifugation in a usual manner. The collected cells were suspended in phosphate buffer (pH 7.0), disrupted by the treatment of ultrasonication, and centrifuged to remove insoluble substances, followed by collecting a supernatant to obtain a cell extract. The extract was dialyzed against 10 mM phosphate buffer (pH 7.0). The resulting dialyzed inner solution was collected and confirmed that it exhibited a non-reducing saccharide-forming enzyme activity, had an optimum temperature in a medium temperature range, i.e., a temperature of over 40°C but below 60°C, and had an optimum pH in an acid pH range, i.e., a pH of less than 7.

[0109] Thus the present non-reducing saccharide-forming enzyme was obtained. In the culture of this example, an about 0.2 unit/ml culture of the enzyme was produced.

[0110] As a control, "XL1-BLUE", an *Escherichia coli* strain commercialized by Stratagene Cloning Systems, California, USA, was cultured under the same conditions as above in a nutrient culture medium of the same composition as used in the above except that it contained no ampicillin. Similarly as above, a cell extract was obtained and dialyzed. No activity of non-reducing saccharide-forming enzyme was detected in the resulting dialyzed inner solution, meaning that the transformant GY2 is useful in producing the present non-reducing saccharide-forming enzyme.

Example 4-3Preparation of enzyme using transformant

[0111] The transformant GY3 in Example 3-3 was cultured similarly as in Example 4-2 except for using a liquid nutrient culture medium consisting of one w/v % maltose, three w/v % polypeptone, one w/v % "MEAST PIG", a product of Asahi

Breweries, Ltd., Tokyo, Japan, 0.1 w/v % dipotassium hydrogen phosphate, 100 μ g/ml ampicillin, and water. The resultant culture was treated with ultrasonication to disrupt cells, and the resulting mixture was centrifuged to remove insoluble substances. When assayed for non-reducing saccharide-forming enzyme activity in the resulting supernatant, the culture contained about 15 units/ml culture of the enzyme. In accordance with the method in Example 2-2, the enzyme in the supernatant was purified, confirming that the resulting purified specimen exhibited a non-reducing saccharide-forming enzyme activity, had an optimum temperature in a medium temperature range, i.e., a temperature of over 40°C but below 60°C, and had an optimum pH in an acid pH range, i.e., a pH of less than 7. Thus the present non-reducing saccharide-forming enzyme was obtained.

10 Example 4-4

Preparation of enzyme using transformant

15 [0112] The transformant GY4 in Example 3-4 was cultured similarly as in Example 4-2 except for using a liquid nutrient culture medium consisting of two w/v % maltose, four w/v % peptone, one w/v % yeast extract, 0.1 w/v % sodium dihydrogen phosphate, 200 μ g/ml ampicillin, and water. The resultant culture was treated with ultrasonication to disrupt cells, and the resulting mixture was centrifuged to remove insoluble substances. When assayed for non-reducing saccharide-forming enzyme activity in the resulting supernatant, the culture contained about 60 units/ml culture of the enzyme. In accordance with the method in Example 2-2, the enzyme in the supernatant was purified, confirming that the resulting purified specimen exhibited a non-reducing saccharide-forming enzyme activity, had an optimum temperature in a medium temperature range, i.e., a temperature of over 40°C but below 60°C, and had an optimum pH in an acid pH range, i.e., a pH of less than 7. Thus the present non-reducing saccharide-forming enzyme was obtained.

20 Example 5

Trehalose-releasing enzyme

25 Example 5-1

Production of enzyme

30 [0113] According to the method in Example 2-1, *Arthrobacter* sp. S34, FERM BP-6450, was cultured by a fermenter. Then, in accordance with the method in Example 2-2, the resulting culture was sampled, followed by separating the sample into cells and a supernatant. From the cells a cell extract was obtained. When assayed for trehalose-releasing activity of the supernatant and the cell extract, the former scarcely exhibited the enzyme activity, while the latter exhibited an about 0.3 uni/ml culture of the enzyme.

35 Example 5-2

Preparation of enzyme

40 [0114] An about 80 ℓ of a culture, prepared according to the method in Example 2-1, was centrifuged at 8,000 rpm for 30 min to obtain an about 800 g cells by wet weight. Two ℓ of the wet cells was suspended in 10 mM phosphate buffer (pH 7.0) and treated with "MODEL UH-600", an ultrasonic homogenizer commercialized by MST Co., Tokyo, Japan. The resulting suspension was centrifuged at 10,000 rpm for 30 min, followed a collection of an about two liters of a supernatant. The supernatant was admixed with ammonium sulfate to bring to a saturation degree of 0.7, allowed to stand at 4°C for 24 hours, and centrifuged at 10,000 rpm for 30 min to obtain a precipitate salted out with ammonium sulfate. The precipitate was dissolved in 10 mM phosphate buffer (pH 7.0), dialyzed against a fresh preparation of the same buffer for 48 hours, and centrifuged at 10,000 rpm for 30 min to remove insoluble substances. An about one liter of the resulting dialyzed inner solution was fed to ion-exchange column chromatography using an about 1.3 ℓ of "SEPA-BEADS FP-DA13 GEL", an anion exchanger commercialized by Mitsubishi Chemical Industries Ltd., Tokyo, Japan. The elution step was carried out using a linear 10 mM phosphate buffer (pH 7.0) containing salt decreasing from 0 M to 0.6 M during the feeding. The eluate from the column was fractionated, and the fractions each were assayed for trehalose-releasing enzyme activity. As a result, the enzyme activity was remarkably found in fractions eluted with buffer having a salt concentration of about 0.2 M, followed by pooling the fractions.

45 [0115] Ammonium sulfate was added to the pooled solution to bring to a concentration of 1 M, and the mixture was allowed to stand at 4°C for 12 hours, centrifuged at 10,000 rpm for 30 min to collect a supernatant. The supernatant

was subjected to hydrophobic column chromatography using a column packed with "BUTYL TOYOPEARL 650M GEL", a hydrophobic gel commercialized by Tosoh Corporation, Tokyo, Japan. Prior to use, the gel volume was set to about 300 ml and equilibrated with 10 mM phosphate buffer (pH 7.0) containing 1 M ammonium sulfate. The elution step was carried out using a linear gradient aqueous solution of ammonium decreasing from 1 M to 0 M during the feeding. The eluate from the column was fractionated, and the fractions were respectively assayed for trehalose-releasing enzyme activity. As a result, the enzyme activity was remarkably found in fractions eluted with buffer having an ammonium concentration of about 0.5 M, followed by pooling the fractions.

[0116] The fractions were pooled, dialyzed against 10 mM phosphate buffer (pH 7.0), and the dialyzed inner solution was centrifuged at 10,000 rpm for 30 min. Then the resulting supernatant was collected and subjected to "DEAE-TOYOPEARL 650S GEL", an anion exchanger commercialized by Tosoh Corporation, Tokyo, Japan. The elution step was carried out using a linear gradient aqueous solution of salt increasing from 0 M to 0.2 M during the feeding. The eluate from the column was fractionated, and the fractions were respectively assayed for trehalose-releasing enzyme activity. As a result, the enzyme activity was remarkably found in fractions eluted with buffer having an ammonium concentration of about 0.15 M, followed by pooling the fractions. The pooled solution was subjected to gel filtration chromatography using about 380 ml of "ULTROGEL® AcA44 RESIN", a gel for gel filtration column chromatography commercialized by Sepracor/IBF s.a. Villeneuve la Garenne, France, followed collecting fractions with a remarkable activity of the enzyme. The content, specific activity, and yield of the enzyme in each step are in Table 5.

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Table 5

Step	Activity of Trehalose-releasing enzyme (unit)	Specific activity (mg/ protein)	Yield (%)
Cell extract	24,000	-	100
Dialyzed inner solution after salting out with ammonium sulfate	22,500	0.6	94
Eluate from SEPAEBADS column	15,600	2.0	65
Eluate from hydrophobic column	6,400	25.3	27
Eluate from TOYOPEARL column	4,000	131	17
Eluate after gel filtration	246	713	1.0

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[0117] When electrophoresed in 7.5 w/v % polyacrylamide gel in conventional manner, the solution eluted and collected from the above gel filtration chromatography gave a single protein band. The data indicates that the eluate from gel filtration chromatography obtained in the above was a purified trehalose-releasing enzyme purified up to an electrophoretically homogeneous level.

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Example 5-3

Property of enzyme

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Example 5-3(a)

Action

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[0118] Any one of saccharides consisting of α -glucosyltrehalose, α -maltosyltrehalose, α -maltotriosyltrehalose, α -maltotetraosyltrehalose, and α -maltopentaosyltrehalose as non-reducing saccharides having a trehalose structure obtained by the method in the later described Example 8-3; and maltotriose, maltotetraose, maltopentaose, maltohexaose, and maltoheptaose as reducing saccharides was dissolved in water into a 2 w/v % solution as an aqueous substrate solution for substrate. Each aqueous substrate solution was admixed with two units/g substrate, d.s.b., of a purified specimen of trehalose-releasing enzyme obtained by the method in Example 5-2, and enzymatically reacted at 50°C and pH 6.0 for 48 hours. In accordance with the method in Example 2-3(a), the reaction product was analyzed on HPLC after desalting to calculate the saccharide composition of the reaction products each. The results are in Table 6. In Table 6, α -glucosyltrehalose, α -maltosyltrehalose, α -maltotriosyltrehalose, α -maltotetraosyltrehalose, and α -mal-
topentaosyltrehalose were respectively expressed as glucosyltrehalose, maltosyltrehalose, maltotriosyltrehalose, mal-
totetraosyltrehalose, and maltopentaosyltrehalose.

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Table 6

Substrate	Reaction product	Elution time (min)	Composition (%)
Glucosyltrehalose	Trehalose	48.5	16.8
	Glucose	57.2	8.2
	Glucosyltrehalose	43.3	75.0
Maltosyltrehalose	Trehalose	48.5	44.1
	Maltose	50.8	44.4
	Maltosyltrehalose	38.9	11.5
Maltotriosyltrehalose	Trehalose	48.5	40.5
	Maltotriose	46.2	59.0
	Maltotriosyltrehalose	35.4	0.5
Maltotetraosyltrehalose	Trehalose	48.5	35.0
	Maltotetraose	42.1	64.2
	Maltotetraosyltrehalose	32.7	0.3
Maltopentaosyltrehalose	Trehalose	48.5	29.5
	Maltopentaose	38.2	70.2
	Maltopentaosyltrehalose	30.2	0.3
Maltotriose	Maltotriose	46.2	100.0
Maltotetraose	Maltotetraose	42.1	100.0
Maltopentaose	Maltopentaose	38.2	100.0
Maltohexaose	Maltohexaose	35.2	100.0
Maltoheptaose	Maltoheptaose	32.6	100.0

5 [0119] As evident from the results in Table 6, the trehalose-releasing enzyme, obtained by the method in Example 5-2, specifically hydrolyzed non-reducing a saccharide, which has a trehalose structure as an end unit and a glucose polymerization degree of at least three, at a site between a part of the trehalose structure and a part of the rest to form trehalose and a reducing saccharide having a glucose polymerization degree of one or more. While the enzyme did not act on maltooligosaccharides such as maltotriose and lower saccharides.

Example 5-3(b)

10 Molecular weight

15 [0120] A purified specimen of a trehalose-releasing enzyme, obtained by the method in Example 5-2, was subjected along with molecular markers commercialized by Japan Bio-Rad Laboratories, Tokyo, Japan, to conventional SDS-PAGE using 10 w/v % polyacrylamide gel. After electrophoresis, the position of the specimen electrophoresed on the gel was compared with those of the markers, revealing that the specimen had a molecular weight of about $62,000 \pm 5,000$ daltons.

Example 5-3(c)

20 Isoelectric point

25 [0121] A purified specimen of a trehalose-releasing enzyme, obtained by the method in Example 5-2, was in a usual manner subjected to isoelectrophoresis using a polyacrylamide gel containing 2 w/v % "AMPHOLINE", an ampholyte commercialized by Pharmacia LKB Biotechnology AB, Uppsala, Sweden. Measurement of pH of the gel after electro-

30 Example 5-3(d)

Optimum temperature and pH

35 [0122] A purified specimen of a trehalose-releasing enzyme, obtained by the method in Example 5-2, was examined on the influence of the temperature and pH on the enzyme activity. The influence of temperature was examined according to the assay for enzyme activity except for reacting the enzyme at different temperatures. The influence of pH was examined according to the assay for enzyme activity except for reacting the enzyme at different pHs using appropriate 20 mM buffers. In each procedure, relative values (%) of the increased level of reducing power found in each system were calculated and regarded as relative enzyme activity (%). The results of the influence of temperature and pH are respectively in FIGs. 8 and 9. The cross axles in FIGs. 8 and 9 show reaction temperatures and pHs for the enzyme, respectively. As shown in FIG. 8, the optimum temperature of the enzyme was about 50 to about 55°C when incubated at pH 6.0 for 30 min, while the optimum pH of the enzyme was a pH of about 6.0 when incubated at 50°C for 30 min.

40 Example 5-3(e)

Stability on temperature and pH

45 [0123] A purified specimen of a trehalose-releasing enzyme, obtained by the method in Example 5-2, was examined on the stability of temperature and pH. The stability of temperature was examined by diluting the specimen with 20 mM phosphate buffer (pH 7.0), incubating the dilutions at different temperatures for 60 min, cooling the resulting dilutions, and assaying the enzyme activity remained in the dilutions. The pH stability was studied by diluting the specimen with 50 mM buffers (pH 7.0) with different pHs, incubating the dilutions at 4°C for 24 hours, adjusted to pH 6, and assaying the enzyme activity remained in the dilutions. The results of the stability of temperature and pH are respectively in FIGs. 10 and 11. The cross axles in FIGs. 10 and 11 show temperatures and pHs at which the enzyme was kept, respectively. As shown in FIG. 10, the enzyme was stable up to about 50°C, while the enzyme was stable at pHs in the range of about 4.5 to about 10.0.

50 [0124] The results described hereinbefore indicate that the trehalose-releasing enzyme, obtained by the method in Example 5-2, is the present enzyme which has an optimum temperature in a medium temperature range.

Example 5-4Partial amino acid sequence

5 [0125] A portion of a purified specimen of a trehalose-releasing enzyme, obtained by the method in Example 5-2, was dialyzed against distilled water and prepared into a sample containing about 80 ng protein for the N-terminal amino acid analysis. Using "PROTEIN SEQUENCER MODEL 473A", a protein sequencer commercialized by Applied Bio-systems, Inc., Foster City, USA, the N-terminal amino acid sequence was analyzed up to 20 amino acid residues from the N-terminus. The revealed N-terminal amino acid sequence was the partial amino acid sequence of SEQ ID NO:14.

10 [0126] A portion of a purified specimen of a trehalose-releasing enzyme, obtained by the method in Example 5-2, was dialyzed against 10 mM Tris-HCl buffer (pH 9.0) and in a usual manner concentrated to give a concentration of about one milligram per milliliter using "ULTRACENT-30", an ultrafiltration membrane commercialized by Tosoh Corporation, Tokyo, Japan. To 0.2 ml of the concentrate was added 10 µg of a lysyl endopeptidase reagent commercialized by Wako Pure Chemical Industries, Ltd., Tokyo, Japan, and the mixture was incubated at 30°C for 22 hours to digest

15 the enzyme and to form peptides. The reaction mixture was subjected to reverse-phase HPLC using a column of "NOVA-PAK C18 COLUMN", 4.5 mm in diameter and 150 mm in length, commercialized by Waters Chromatography Div., Millipore Corp., Milford, MA, USA, to separate the peptides under ambient temperature. The elution step was carried out using a linear gradient of a 0.1 v/v % aqueous trifluoroacetic acid solution containing acetonitrile increasing from 24 v/v % to 48 v/v % for 60 min during the feeding at a flow rate of 0.9 ml/min. Peptides eluate from the column

20 was monitored by measuring at a wavelength of 210 nm. Two peptides, named "RT18" with a retention time of about 18 min and "RT33" with a retention time of about 33 min and well separated from others, were collected, dried *in vacuo*, and dissolved respectively in a 50 v/v % aqueous acetonitrile solution containing 200 µl of 0.1 v/v % trifluoroacetic acid. The peptide solutions were subjected to a protein sequencer to analyze up to 20 amino acid residues from the N-terminus of each peptide. The amino acid sequences of SEQ ID NOs:15 and 16 from the peptides RT18 and RT33, respectively.

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Example 6DNA encoding trehalose-releasing enzyme

30 [0127] According to Example 3-1, a gene library of *Arthrobacter* sp. S34, FERM BP-6450 was constructed, and then subjected to screening by applying colony hybridization method under the conditions as used in Example 3-1 except for using as a probe an oligonucleotide, having a nucleotide sequence encoding the present trehalose-releasing enzyme, prepared by the following procedures; The probe was in a usual manner prepared by labelling with an isotope of [γ -³²P] ATP and T4 polynucleotide kinase the oligonucleotide having the nucleotide sequence of SEQ ID NO:31, which had been chemically synthesized based on an amino acid sequence consisting of amino acids 12-20 of SEQ ID NO:15 revealed in Example 5-4. A transformant which strongly hybridized with the probe was selected.

40 [0128] According to the method in Example 3-2, a recombinant DNA was extracted from the transformant and analyzed on conventional Southern blot technique using the above probe. A restriction map made based on the analytical data was coincided with that of the recombinant DNA pGY1 obtained in Examples 3-1 and 3-2. As shown in FIG. 5, it was revealed that the present recombinant DNA in this example contained a nucleotide sequence, which encoded the present trehalose-releasing enzyme as indicated with an oblique arrow, within a region consisting of bases of about 2,200 bp positioned between recognition sites by restriction enzymes, *Pst*I and *Kpn*I. Using the recombinant DNA pGY1, it was proceeded the decoding of the nucleotide sequence of DNA encoding the present trehalose-releasing enzyme.

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Example 6-2Decoding of nucleotide sequence

55 [0129] The recombinant DNA pGY1, obtained by the method in Example 3-2, was in conventional manner completely digested with a restriction enzyme, *Pst*I. The DNA fragment of about 3,300 bp formed in the resulting mixture was removed on conventional agarose electrophoresis, and the formed DNA fragment of about 5,200 bp was collected. The DNA fragment was in a usual manner subjected to ligation reaction, and the ligated product was used to transform

"XL1-BLUE", an *Escherichia coli* strain commercialized by Stratagene Cloning Systems, California, USA. From the resultant transformant, a recombinant DNA was extracted by conventional method. The recombinant DNA was confirmed to have a region consisting of bases of about 2,200 bp comprising a nucleotide sequence encoding the present trehalose-releasing enzyme, and named "pGZ2". A transformant introduced with pGZ2 was named a recombinant DNA pGZ2.

[0130] Analysis of Conventional dideoxy method for the nucleotide sequence of the recombinant DNA pGZ2 revealed that it contained a nucleotide sequence consisting of 2,218 bp bases as shown in SEQ ID NO:32 derived from *Arthrobacter* sp. S34, FERM BP-6450. The nucleotide sequence could encode the amino acid sequence in SEQ ID NO:32. The amino acid sequence was compared with those of SEQ ID NOs:14 to 16 as partial amino acid sequences of the present trehalose-releasing enzyme confirmed in Example 5-4. As a result, the amino acid sequences of SEQ ID NOs: 14, 15 and 16 were respectively coincided with amino acids 1-20, 298-317, and 31-50 of the amino acid sequence in SEQ ID NO:32. The data indicates that the trehalose-releasing enzyme in Example 5 comprises the amino acid sequence in SEQ ID NO:32 or the one of SEQ ID NO:9, and that the enzyme from *Arthrobacter* sp. S34, FERM BP-6450, is encoded by bases 477-2,201 in SEQ ID NO:32 or the nucleotide sequence of SEQ ID NO:17. FIG. 12 shows the structure of the aforesaid recombinant DNA pGZ2.

[0131] The above amino acid sequence of the present trehalose-releasing enzyme, obtained by the method in Example 5, and other conventional ones of enzymes having an activity of trehalose-releasing enzyme were compared with each other in accordance with the method in Example 3-2 to determine their homology (%). As conventional enzymes, those derived from *Arthrobacter* sp. Q36 disclosed in Japanese Patent Kokai No. 298,880/95; *Rhizobium* sp. M-11, disclosed in Japanese Patent Kokai No. 298,880/95; *Sulfolobus acidocaldarius*, ATCC 33909; and *Sulfolobus solfataricus* KM1 disclosed in Sai-Kohyo No. WO95/34642. All of these enzymes have optimum temperatures out of a medium temperature range. The amino acid sequences of these enzymes are available from the GenBank, a DNA database produced by the National Institutes of Health (NIH), USA, under the accession numbers of D63343, D64130, D78001, and D83245. The information of their homology are in Table 7.

Table 7

Origin of enzyme for amino acid sequence(*) comparison	Homology on amino acid sequence
<i>Arthrobacter</i> sp. Q36 (D63343)	59.9%
<i>Rhizobium</i> sp. M-11 (D78001)	59.1%
<i>Sulfolobus solfataricus</i> KM1 (D64130)	37.7%
<i>Sulfolobus acidocaldarius</i> , ATCC 33909 (D83245)	36.0%

*: Numerals in parentheses are access numbers to the GeneBank.

[0132] As shown in Table 7, the present trehalose-releasing enzyme in Example 5 showed a highest amino acid homology of 59.9% with the enzyme from *Arthrobacter* sp. Q36 among conventional enzymes with optimum temperatures out of a medium temperature range. The data indicates that the present trehalose-releasing enzyme generally comprises an amino acid sequence with a homology of at least 60% with the amino acid sequence of SEQ ID NO:9. The comparison result on amino acid sequence revealed that the enzyme in Example 5 and the above-identified four types of conventional enzymes have common amino acid sequences of SEQ ID NOs:10 and 13. The enzyme in Example 5 has partial amino acid sequences of SEQ ID NOs:10 to 13 as found in amino acids 148-153, 185-190, 248-254 and 285-291 in SEQ ID NO:9. The four types of enzymes used as references have the above partial amino acid sequences which are positioned at their corresponding parts. Based on the fact that any of the present enzyme in Example 5 and the enzymes as references have commonly an activity of specifically hydrolysing a non-reducing saccharide, which has a trehalose structure as an end unit and a glucose polymerization degree of at least three, at a site between a part of the trehalose structure and a part of the resting, it was indicated that the partial amino acid sequences of SEQ ID NOs:10 to 13 correlated to the expression of such an enzyme activity. These results show that the present trehalose-releasing enzyme can be characterized in that it comprises the amino acid sequences of SEQ ID NOs:10 to 13 and has an optimum temperature in a medium temperature range.

Example 6-3

Transformant introduced with DNA

[0133] Based on the 5'- and 3'-terminal nucleotide sequences of SEQ ID NO:17, oligonucleotides of the bases of SEQ ID NOs:33 and 34 were chemically synthesized in a usual manner. As sense-and anti-sense-primers, 85 ng of

each of the oligonucleotides and 100 ng of the recombinant DNA pGZ2 in Example 6-2 as a template were mixed in a reaction tube while adding another reagents in accordance with Example 3-3. The temperature for PCR was controlled in such a manner that the mixture was treated with 25 cycles of successive incubations of 95°C for one minute, 98°C for 20 seconds, 70°C for 30 seconds, and 72°C for four minutes, and finally incubated at 72°C for 10 min. A DNA as a PCR product was collected in a usual manner to obtain an about 1,700 bp DNA. The DNA thus obtained was admixed with "pKK233-3", a plasmid vector commercialized by Pharmacia LKB Biotechnology AB, Uppsala, Sweden, which had been previously cleaved with a restriction enzyme, *Eco*RI, and blunted by "DNA BLUNTING KIT" commercialized by Takara Shuzo Co., Ltd., Tokyo, Japan, and ligated by conventional ligation method. Thereafter, the ligated product was treated in a usual manner to obtain a recombinant DNA introduced with the above DNA consisting of bases of about 1,700 bp. Decoding of the recombinant DNA by conventional dideoxy method showed that it comprised a nucleotide sequence which a nucleotide sequence of 5'-TGA-3' was added to 3'-terminus of the nucleotide sequence of SEQ ID NO:17. The DNA was named "pGZ3". The structure of the recombinant DNA pGZ3 was in FIG.13.

[0134] The recombinant pGZ3 was in a usual manner introduced into an *Escherichia coli* LE 392 strain, ATCC 33572, which had been competent in conventional manner, to obtain a transformant. Conventional alkali-SDS method was applied for the transformant to extract a DNA and named "GZ3" by identifying transformant as pGZ3. Thus a transformant, introduced with the present trehalose-releasing enzyme, was obtained.

Example 6-4

Transformant introduced with DNA

[0135] PCR was done similarly as in Example 6-3 except for using, as sense- and anti-sense-primers, oligonucleotide having nucleotide sequences of SEQ ID NOs:35 and 36, respectively, which had been chemically synthesized based on the 5'- and 3'-terminal nucleotide sequences of SEQ ID NO:17. A DNA as a PCR product was collected in a usual manner to obtain an about 1,700 bp DNA. The DNA thus obtained was cleaved with restriction enzymes, *Xba*l and *Sph*l, and "pKK4", a plasmid vector obtained by the method in Example 3-4, which had been previously cleaved with restriction enzyme, *Xba*l and *Sph*l, were ligated in a usual manner. Thereafter, the ligated product was treated in a usual manner to obtain a recombinant DNA comprising the nucleotide sequence of SEQ ID NO:17. The recombinant DNA thus obtained was named "pKGZ1".

[0136] A nucleotide sequence in the upper part of the 5'-terminus of SEQ ID NO:17 contained in the recombinant DNA pKGZ1 was modified similarly as in Example 3-4; PCR as a first PCR-C was carried out similarly as in Example 3-3 except for using the above recombinant DNA pKGZ1 as a template and oligonucleotides of SEQ ID NOs:26 and 37, as sense- and anti-sense-primers, which had been chemically synthesized in a usual manner based on the nucleotide sequence of the plasmid vector pKK4. In parallel, PCR as a first PCR-D was carried out similarly as in Example 3-3 except for using the above recombinant DNA pKGZ1 as a template and oligonucleotides of SEQ ID NOs:38 and 39, as sense- and anti-sense-primers, which had been chemically synthesized in a usual manner based on the nucleotide sequences of SEQ ID NOs:38 and 39. A DNA as a PCR-C product was collected in a usual manner to obtain an about 390 bp DNA, while another DNA as a PCR-D product was collected similarly as above to obtain an about 590 bp DNA.

[0137] PCR as a second PCR-B was carried out similarly as in Example 3-3 except for using the DNA mixture obtained as products in the first PCR-C and first PCR-D, an oligonucleotide of SEQ ID NO:26 used in the first PCR-C as a sense primer, and an oligonucleotide of SEQ ID NO:39 used in the first PCR-D as an anti-sense primer. A DNA as a PCR product was collected in a usual manner to obtain an about 950 bp DNA.

[0138] The DNA as a second PCR-B product was cleaved with a restriction enzyme, *Eco*RI, and the formed about 270 bp DNA was collected in conventional manner. The recombinant DNA pKGZ1 was cleaved with a restriction enzyme, *Eco*RI, and the formed about 5,100 bp DNA was collected similarly as above. These DNAs were ligated as usual and treated in a usual manner to obtain a recombinant DNA comprising about 270 bp DNA from the second PCR-B product. Decoding of the recombinant DNA by conventional dideoxy method revealed that it contained the nucleotide sequence of SEQ ID NO:8, one of SEQ ID NO:17, and one represented by 5'-TGA-3' in the order as indicated from the 5'-to 3'-termini. The recombinant DNA thus obtained was named "pGZ4". The recombinant DNA pGZ4 had substantially the same structure as the recombinant DNA pGZ3 obtained in Example 6-3 except that it had the nucleotide sequence of SEQ ID NO:8.

[0139] The recombinant DNA pGZ4 was introduced into "BMH71-18mutS", an *Escherichia coli* competent cell commercialized by Takara Shuzo Co., Ltd., Tokyo, Japan, to obtain a transformant. Using conventional alkali-SDS method, a DNA was extracted from the transformant and confirmed to be pGZ4 according to conventional manner. It was named "GZ4". Thus a transformant introduced with a DNA encoding the present trehalose-releasing enzyme.

Example 7Preparation of trehalose-releasing enzymeExample 7-1Preparation of enzyme using microorganisms of the genus *Arthrobacter*

[0140] A seed culture of *Arthrobacter* sp. S34, FERM BP-6450, was inoculated to a nutrient culture medium and incubated by a fermenter for about 72 hours in accordance with the method in Example 2-1. After the incubation, the resultant culture was filtered and concentrated with an SF-membrane to obtain an about eight liters of cell suspension which was then treated with "MINI-LABO", a super high-pressure cell disrupter commercialized by Dainippon Pharmaceutical Co., Ltd., Tokyo, Japan, to disrupt cells. The cell disruptant was centrifuged to collect and obtain an about 8.5 ℥ supernatant as a cell extract. Determination of the cell extract for trehalose-releasing enzyme activity revealed that the culture contained about 0.3 unit/ml culture of the enzyme activity. To the cell extract was added ammonium sulfate to give a saturation degree of 0.7 to effect salting out, and then centrifuged to obtain the precipitate. The precipitate was dissolved in 10 mM phosphate buffer (pH 7.0), and dialyzed against a fresh preparation of the same buffer. The dialyzed inner solution was subjected to ion-exchange chromatography using "SEPABEADS FP-DA13 GEL" commercialized by Mitsubishi Chemical Co., Ltd., Tokyo, Japan, in accordance with the method in Example 5-2 except that the resin volume used of the ion exchanger was about two liters, followed by collecting fractions having an trehalose-releasing enzyme activity. The fractions were pooled and dialyzed against a fresh preparation of the same buffer but containing 1 M ammonium sulfate, and then the dialyzed solution was centrifuged to obtain the formed supernatant. The supernatant was subjected to a hydrophobic column chromatography using "BUTYL TOYOPEARL 650M GEL", a hydrophobic gel commercialized by Tosoh Co., Ltd., Tokyo, Japan, in accordance with the method in Example 5-2 except that an about 350 ml of the gel was used, and then fractions with a trehalose-releasing enzyme activity were collected. The enzyme collected was confirmed to have an optimum temperature in a medium temperature range, i.e., temperatures over 45°C but below 60°C and an optimum pH in an acid pH range, i.e., a pH of less than 7.

[0141] Thus an about 6,400 units of the present trehalose-releasing enzyme was obtained.

Example 7-2Preparation of enzyme using microorganism of the genus *Arthrobacter*

[0142] A seed culture of *Arthrobacter* sp. S34, FERM BP-6450, was inoculated to a nutrient culture medium in accordance with the method in Example 7-1. To one ℥ of the resulting culture was added 100 mg "OVALBUMIN LYS-OZYME", a lysozyme preparation, commercialized by Nagase Biochemicals, Ltd., Kyoto, Japan. Then aeration was suspended, and cells were disrupted by keeping the culture for 24 hours under the same temperature and stirring conditions as used in the culture. The cell disruptant was subjected to a continuous centrifuge at 10,000 rpm, followed by collecting a supernatant as a cell extract. In accordance with the method in Example 7-1, the cell extract was treated with salting out, and the sediment was dialyzed. The resulting dialyzed inner solution was subjected to ion-exchange chromatography using "SEPABEADS FP-DA13 GEL", a product of Mitsubishi Chemical Co., Ltd., Tokyo, Japan, in accordance with the method in Example 7-1 to collect fractions with a trehalose-releasing enzyme activity. The pooled fractions contained about 16,500 units of the present trehalose-releasing enzyme and about 5,500 units the present non-reducing saccharide-forming enzyme. Thus an enzyme preparation containing the present two types of enzymes was obtained.

Example 7-3Production of enzyme using transformant

[0143] In a 500-ml Erlenmeyer flask were placed a 100 ml aqueous solution containing 16 g/ℓ polypeptone, 10 g/ℓ yeast extract, and 5 g/ℓ sodium chloride, and the flask was autoclaved at 121°C for 15 min, cooled, aseptically adjusted to pH 7.0, and aseptically admixed with 10 mg ampicillin in a sodium salt to obtained a nutrient culture medium. The transformant "GZ2" obtained in Example 6-2 was inoculated into the liquid medium, followed by the incubation at 37°C for about 20 hours under aeration-agitation conditions to obtain a seed culture. Seven liters of a fresh preparation of the same medium as used in the seed culture were similarly prepared and placed in a 10-ℓ fermenter, inoculated with 70 ml of the seed culture, and cultures for about 20 hours under aeration-agitation conditions. Cells were collected by centrifuging the resulting culture in usual manner. The collected cells were suspended in 10 mM phosphate buffer (pH

7.0) and ultrasonicated to disrupt the cells. The resulting mixture was centrifuged to remove insoluble substances, followed by collecting a supernatant as a cell extract. The cell extract was dialyzed against 10 mM phosphate buffer (pH 7.0). The dialyzed inner solution was collected and confirmed to have an optimum temperature in a medium temperature range, i.e., temperatures over 45°C but below 60°C and an optimum pH in an acid pH range, i.e., a pH of less than 7.

5 [0144] Thus the present trehalose-releasing enzyme was obtained. In this Example, an about 0.5 unit/ml culture of the trehalose-releasing enzyme was obtained.

10 [0145] As a control, "XL1-Blue", an *Escherichia coli* strain commercialized by Stratagene Cloning Systems, California, USA, was cultured under the same culture conditions as used in the above in a fresh preparation of the same 15 culture medium as above but free of ampicillin, followed by collecting and dialyzing a cell extract similarly as above. No trehalose-releasing enzyme activity was observed, meaning that the transformant GZ2 can be advantageously used in producing the present trehalose-releasing enzyme.

Example 7-4

Production of enzyme using transformant

20 [0146] The transformant GZ3 in Example 6-3 was cultured similarly as in Example 7-3 except for using a liquid 25 nutrient culture medium (pH 7.0) consisting of one w/v % maltose, three w/v % polypeptone, one w/v % "MEAST PIG" commercialized by Asahi Breweries, Ltd., Tokyo, Japan, 0.1 w/v % dipotassium hydrogen phosphate, 100 µg/ml ampicillin, and water. The resulting culture was treated with ultrasonication to disrupt cells, and the mixture was centrifuged to remove insoluble substances. Measurement of the trehalose-releasing enzyme activity in the resulting supernatant revealed that it contained about 70 units/ml culture of the enzyme. In accordance with the method in Example 5-2, the supernatant was purified and confirmed that the purified specimen had an optimum temperature in a medium temperature range, i.e., temperatures over 45°C but below 60°C and an optimum pH in an acid pH range, i.e., a pH of less than 7. Thus the present trehalose-releasing enzyme was obtained.

Example 7-5

Production of enzyme using transformant

30 [0147] The transformant GZ4 in Example 6-4 was cultured similarly as in Example 4-4. The resulting culture was treated with ultrasonication to disrupt cells, and the mixture was centrifuged to remove insoluble substances. Measurement of the trehalose-releasing enzyme activity in the resulting supernatant revealed that it contained about 250 units/ml culture of the enzyme. In accordance with the method in Example 5-2, the supernatant was purified and confirmed that the purified specimen had an optimum temperature in a medium temperature range, i.e., temperatures over 45°C but below 60°C and an optimum pH in an acid pH range, i.e., a pH of less than 7. Thus the present trehalose-releasing enzyme was obtained.

35 Example 8

Saccharide production

Example 8-1

Production of non-reducing saccharide syrup

40 [0148] A 6 w/w % potato starch suspension was gelatinized by heating, adjusted to pH 4.5 and 50°C, admixed with 2,500 units/g starch, d.s.b., and enzymatically reacted for 20 hours. The reaction mixture was adjusted to pH 6.5, autoclaved at 120°C for 10 min, cooled to 40°C, admixed with 150 units/g starch, d.s.b., of "TERMAMYL 60L", an α -amylase specimen commercialized by Novo Nordisk Industri A/S, Copenhagen, Denmark, and subjected to an enzymatic reaction for 20 hours while keeping at the temperature. The reaction mixture was autoclaved at 120°C for 20 min, cooled to 53°C, adjusted to pH 5.7, admixed with one unit per gram starch, d.s.b., of a non-reducing saccharide-forming enzyme obtained by the method in Example 4-1, and subjected to an enzymatic reaction for 96 hours. The reaction mixture thus obtained was heated at 97°C for 30 min to inactivate the remaining enzyme, cooled, filtered, purified in a usual manner by decoloration with an activated charcoal and desalting with ion exchangers, and concentrated to obtain an about 70 w/w % syrup in a yield of about 90% to the material starch, d.s.b.

45 [0149] The product, which has a low DE of 24 and contains α -glucosyltrehalose, α -maltosyltrehalose, α -maltotri-

syltrehalose, α -maltotetraosyltrehalose, and α -maltopentaosyltrehalose in respective amount of 11.5, 5.7, 29.5, 3.5, and 2.8%, d.s.b., has a mild and high-quality sweetness, and a satisfactory viscosity and moisture-retaining ability. It can be arbitrarily used as a sweetener, taste-improving agent, quality-improving agent, stabilizer, filler, adjuvant or excipient in compositions in general such as foods, cosmetics, and pharmaceuticals.

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Example 8-2

Production of syrup containing non-reducing saccharide

[0150] To a 33 w/w % corn starch suspension was added calcium carbonate to give a final concentration of 0.1 w/w %, and then the mixture was adjusted to pH 6.5, admixed with 0.2 w/w % per starch, d.s.b., of "TERMAMYL 60L", a liquefying α -amylase specimen commercialized by Novo Nordisk Industri A/S, Copenhagen, Denmark, and enzymatically reacted at 95°C for 15 min to liquefy the starch. The liquefied starch was autoclaved at 120°C for 10 min, cooled to 53°C, admixed with one unit/g starch, d.s.b., of a maltotetraose-forming enzyme from a *Pseudomonas stutzeri* strain commercialized by Hayashibara Biochemical Laboratories Inc., Okayama, Japan, and two units/g starch, d.s.b., of a non-reducing saccharide-forming enzyme obtained by the method in Example 4-2, and enzymatically reacted for 48 hours. The reaction mixture was admixed with 15 units of " α -AMYLASE 2A", an α -amylase specimen commercialized by Ueda Chemical Co., Ltd., Osaka, Japan, and then incubated at 65°C for two hours, autoclaved at 120°C for 10 min, and cooled. The resulting mixture was filtered, and in a usual manner purified by treatments of coloration using an activated charcoal and of desalting using ion exchangers, and concentrated into an about 70 w/w % syrup, d.s.b., in a yield of about 90% with respect to the material starch, d.s.b.

[0151] The product, which has a low DE of 18.5 and contains α -glucosyltrehalose, α -maltosyltrehalose, α -maltotriosyltrehalose, α -maltotetraosyltrehalose, and α -maltopentaosyltrehalose in respective amount of 9.3, 30.1, 0.9, 0.8, and 0.5%, d.s.b., has a mild and high-quality sweetness, and a satisfactory viscosity and moisture-retaining ability. It can be arbitrarily used as a sweetener, taste-improving agent, quality-improving agent, stabilizer, filler, adjuvant or excipient in compositions in general such as foods, cosmetics, and pharmaceuticals.

Example 8-3

Production of non-reducing saccharide

[0152] A 20 w/w % aqueous solution of any of reducing partial starch hydrolyzates of maltotriose, maltotetraose, maltopentaose, maltohexaose, and maltoheptaose, which are all produced by Hayashibara Biochemical Laboratories Inc., Okayama, Japan, admixed with two units/g reducing partial starch hydrolyzate of a purified specimen of non-reducing saccharide-forming enzyme obtained by the method in Example 2-2, and subjected to an enzymatic reaction at 50°C and pH 6.0 for 48 hours. From each of the above-identified reducing partial starch hydrolyzates were respectively formed α -glucosyltrehalose, α -maltosyltrehalose, α -maltotriosyltrehalose, α -maltotetraosyltrehalose, and α -maltopentaosyltrehalose as reducing saccharides. Saccharides in each reaction mixture were in conventional manner fractionated by the following successive treatments: Inactivation of the remaining enzyme by heating, filtration, de-coloration, desalting, concentration, and column chromatography using "XT-1016 (Na⁺-form)", an alkali-metal strong-acid cation exchange resin with a polymerization degree of 4%, commercialized by Tokyo Organic Chemical Industries, Ltd., Tokyo, Japan. The conditions used in the column chromatography were as follows: The inner column temperature was set to 55°C, the load volume of a saccharide solution to the resin was about 5 v/v %, and the flow rate of water heated to 55°C as a moving bed was set to SV (space velocity) 0.13. An eluate from each column, which contained at least 95 w/w % of any of the above-identified non-reducing saccharides, d.s.b., with respect to saccharide composition, was collected. To each collected eluate was added sodium hydroxide to give a concentration of 0.1 N, and the mixture was heated at 100°C for two hours to decompose the remaining reducing saccharides. The reaction mixtures thus obtained were respectively decolorized with an activated charcoal, desalting with ion exchangers in H- and OH-form, concentrated, dried *in vacuo*, and pulverized into powdery α -glucosyltrehalose, α -maltosyltrehalose, α -maltotriosyltrehalose, α -maltotetraosyltrehalose, and α -maltopentaosyltrehalose with a purity of at least 99.0 w/w %, d.s.b.

[0153] The products, containing highly-purified non-reducing saccharides and having a more lower DE, can be arbitrarily used as a taste-improving agent, quality-improving agent, stabilizer, filler, adjuvant or excipient in compositions in general such as foods, cosmetics, and pharmaceuticals.

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Example 8-4Production of crystalline powder containing non-reducing saccharide

5 [0154] An aqueous 20 w/w % solution of maltopentaose commercialized by Hayashibara Biochemical Laboratories Inc., Okayama, Japan, was prepared, admixed with two units/g maltopentaose, d.s.b., of a non-reducing saccharide-forming enzyme obtained by the method in Example 4-3, and enzymatically reacted at 50°C for 48 hours, resulting in a conversion of about 75% maltopentaose into α -maltotriosyltrehalose. The reaction mixture was heated at 97°C for 30 min to inactivate the remaining enzyme, and then cooled, filtered, and purified by decoloration using an activated charcoal and desalting using ion exchangers.

10 [0155] Thereafter, the resulting solution was concentrated into an about 75 w/w % solution with respect to solid contents, admixed with an about 0.01 w/v α -maltotriosyltrehalose crystal as a seed crystal, and allowed to stand for 24 hours. Then the crystallized α -maltotriosyltrehalose crystal was collected by a centrifuge, washed with a small amount of cold water, and dried in a usual manner to obtain a crystalline powder with a relatively-high content of the

15 [0156] non-reducing saccharide in a yield of about 50% to the material solids, d.s.b.

[0156] The product, having a relatively-low sweetness and an extremely-low DE of less than 0.2 and containing at least 99.0 w/w % of α -maltotriosyltrehalose as a non-reducing saccharide, can be arbitrarily used as a taste-improving agent, quality-improving agent, stabilizer, filler, adjuvant or excipient in compositions in general such as foods, cosmetics, and pharmaceuticals.

Example 8-5Process for producing hydrous crystalline trehalose

25 [0157] Corn starch was suspended in water into a 30 w/w % starch suspension which was then admixed with calcium carbonate in an amount of 0.1 w/w %. The mixture was adjusted to pH 6.0, and then admixed with 0.2 w/w % per starch, d.s.b., of "TERMAMYL 60L", a liquefying α -amylase specimen commercialized by Novo Nordisk Industri A/S, Copenhagen, Denmark, and enzymatically reacted at 95°C for 15 min to gelatinize and liquefy the starch. The resulting mixture was autoclaved at 120°C for 30 min, cooled to 51°C, adjusted to pH 5.7, and enzymatically reacted at the same temperature for 64 hours after admixed with 300 units/g starch, d.s.b., of an isoamylase specimen commercialized by Hayashibara Biochemical Laboratories Inc., Okayama, Japan; two units/g starch, d.s.b., of a cyclomaltodextrin glucanotransferase specimen commercialized by Hayashibara Biochemical Laboratories Inc., Okayama, Japan; two units of a non-reducing saccharide-forming enzyme obtained by the method in Example 4-1; and 10 unit/g starch, d.s.b., of a trehalose-releasing enzyme obtained by the method in Example 7-1. The reaction mixture was heated at 97°C for 30 min to inactivate the remaining enzyme, and then cooled 50°C, admixed with 10 unit/g starch, d.s.b., of "GLUCOZYME", a glucoamylase specimen commercialized by Nagase Biochemicals, Ltd., Kyoto, Japan, and subjected to an enzymatic reaction for 24 hours. The reaction mixture thus obtained was heated at 95°C for 10 min to inactivate the remaining enzymes, cooled, filtered, purified by decoloration using an activated charcoal and desalting using ion exchangers, and concentrated to an about 60 w/w % solution with respect to solid contents or a syrup containing 84.1 w/w % trehalose, d.s.b. The syrup was concentrated up to give a concentration of about 83 w/w %, d.s.b., and the concentrate was placed in a crystallizer, admixed with an about 0.1 w/v % hydrous crystalline trehalose to the syrup, and stirred for about two hours to crystallize the saccharide. The resulting crystals were collected by a centrifuge, washed with a small amount of water to remove molasses, dried by air heated to 45°C to obtain hydrous crystalline trehalose with a purity of at least 99% in a yield of about 50% to the material starch, d.s.b.

40 [0158] Since the product is substantially free from hygroscopicity and easily handleable, it can be arbitrarily used as a sweetener, taste-improving agent, quality-improving agent, stabilizer, filler, adjuvant or excipient in compositions in general such as foods, cosmetics, and pharmaceuticals.

Example 8-6Process for producing crystalline powder containing anhydrous crystalline trehalose

50 [0159] Using the method in Example 8-5 hydrous crystalline trehalose was prepared, and the saccharide was dried *in vacuo* using a jacketed rotary-vacuum-dryer. The drying was conducted at 90°C and 300-350 mmHg for about seven hours. After the drying, the above temperature and pressure were returned to ambient temperature and normal pressure before collecting the product or a crystalline powder containing at least 90 w/w % anhydrous crystalline trehalose, d.s.b.

55 [0160] Since anhydrous crystalline trehalose absorbs moisture in hydrous matters and changes in itself into hydrous crystalline trehalose, the product rich in the saccharide can be arbitrarily used as a non-harmful safe desiccant to

dehydrate or dry compositions including food products, cosmetics and pharmaceuticals, as well as materials and intermediates thereof. The product with a mild and high-quality sweetness can be arbitrarily used as a sweetener, taste-improving agent, quality-improving agent, stabilizer, filler, adjuvant or excipient in compositions in general such as foods, cosmetics, and pharmaceuticals.

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Example 8-7

Process for producing trehalose syrup

[0161] A 27 w/w % suspension of tapioca starch was admixed with calcium carbonate to give a final concentration of 0.1 w/w %, adjusted to pH 6.0, admixed with 0.2 w/w % per starch, d.s.b., of "TERMAMYL 60L", a liquefying α -amylase specimen commercialized by Novo Nordisk Industri A/S, Copenhagen, Denmark, and enzymatically reacted at 95°C for 15 min to gelatinize and liquefy the starch. The resulting mixture was autoclaved at a pressure of 2 kg/cm² for 30 min, cooled to 53°C, adjusted to pH 5.7, and enzymatically reacted at the same temperature for 72 hours after admixed with 500 units/g starch, d.s.b., of "PROMOZYME 200L", a pullulanase specimen commercialized by Novo Nordisk Industri A/S, Copenhagen, Denmark; one unit/g starch, d.s.b., of *Pseudomonas stutzeri* strain commercialized by Hayashibara Biochemical Laboratories Inc., Okayama, Japan; about two units/g starch, d.s.b., of a non-reducing saccharide-forming enzyme and about six units/g starch, d.s.b., of a trehalose-releasing enzyme, obtained by the method in Example 7-2. The reaction mixture thus obtained was heated at 97°C for 15 min, cooled and filtered to obtain a filtrate. The filtrate was in a usual manner purified by decoloration using an activated charcoal and desalting using ion exchangers, and concentrated to an about 70 w/w % syrup with respect to solid contents in a yield of about 92% to the material, d.s.b.

[0162] The product, comprising 35.2% trehalose, 3.4% α -glucosyltrehalose, 1.8% glucose, 37.2% maltose, 9.1% maltotriose, and 13.3% oligosaccharides higher than maltotetraose, has a mild and high-quality sweetness, relatively-lower reducibility and viscosity, and adequate moisture-retaining ability; it can be arbitrarily used as a sweetener, taste-improving agent, quality-improving agent, stabilizer, filler, adjuvant or excipient in compositions in general such as foods, cosmetics, and pharmaceuticals.

Example 8-8

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Process for producing crystalline powder containing anhydrous crystalline trehalose

[0163] One part by weight of "EX-I", an amylose commercialized by Hayashibara Biochemical Laboratories Inc., Okayama, Japan, was dissolved in 15 parts by weight of water by heating, and the solution was heated to 53°C and adjusted to pH 5.7. To the resulting solution was added two units/g amylose, d.s.b., of a non-reducing saccharide-forming enzyme, obtained in Example 4-3, and six units/g amylose, d.s.b., of a trehalose-releasing enzyme, obtained by the method in Example 7-4, followed by an incubation for 48 hours. The reaction mixture was heated at 97°C for 30 min to inactivate the remaining enzyme, and then adjusted to pH 5.0, admixed with 10 units/g amylose, d.s.b., of "GLUCOZYME", a glucoamylase specimen commercialized by Nagase Biochemicals, Ltd., Kyoto, and enzymatically reacted for 40 hours. The reaction mixture thus obtained was heated at 95°C for 10 min to inactivate the remaining enzymes, cooled, filtered, purified by decoloration using an activated charcoal and desalting using ion exchangers, and concentrated to an about 60 w/w % solution with respect to solid contents or a syrup containing 82.1 w/w % trehalose, d.s.b.

[0164] Similarly as in Example 8-3, the syrup was subjected to column chromatography, followed by collecting a fraction containing about 98 w/w % trehalose, d.s.b. The fraction was concentrated *in vacuo* under heating conditions into an about 85 w/w % syrup with respect to solid contents. The syrup was admixed with hydrous crystalline trehalose as a seed crystal in an about 2 w/v % of the syrup, stirred at 120°C for five minutes, distributed to plastic vats, and dried at 100°C *in vacuo* to crystallize the saccharide. Thereafter, the contents in a block form were detached from the vats and cut with a cutter to obtain a solid product, containing anhydrous crystalline trehalose with a crystallinity of about 70% and having a moisture content of about 0.3 w/w % in a yield of about 70% to the material amylose, d.s.b. The solid product was pulverized in a usual manner into a crystalline powdery containing anhydrous crystalline trehalose.

[0165] Since anhydrous crystalline trehalose absorb moisture from hydrous matters and changes into hydrous crystalline trehalose, the product rich in anhydrous crystalline trehalose can be arbitrarily used as a non-harmful safe desiccant to dehydrate or dry compositions including food products, cosmetics and pharmaceuticals, as well as materials and intermediates thereof. The product with a mild and high-quality sweetness can be arbitrarily used as a sweetener, taste-improving agent, quality-improving agent, stabilizer, filler, adjuvant or excipient in compositions in general such as foods, cosmetics, and pharmaceuticals.

[0166] As described above, the present invention was made based on the finding of a novel non-reducing saccharide-forming enzyme and a novel trehalose-releasing enzyme, which have an optimum temperature in a medium temperature range and preferably have an optimum pH in an acid pH range. These enzymes according to the present invention can be obtained in a desired amount, for example, by culturing microorganisms capable of producing the enzymes.

5 The present DNAs which encode either of the enzymes are quite useful in producing such enzymes as recombinant proteins. In cases of using transformant introduced with the DNAs, the enzymes according to the present invention can be yielded in a desired amount. The present enzymes can be used in producing non-reducing saccharides having a trehalose structure, which include trehalose, in a medium temperature range and/or an acid pH range. Particularly, when used the present enzymes in combination with other saccharide-related enzymes having an optimum temperature 10 in a medium temperature range and/or an optimum pH in an acid pH range, desired saccharides can be produced quite efficiently. The enzymes according to the present invention are ones with revealed amino acid sequences; they can be safely used to produce the non-reducing saccharides to be used in food products and pharmaceuticals. The non-reducing saccharides and reducing saccharides, which contain the same and have a lesser reducibility, produced by the present invention have a mild and high-quality sweetness, and most preferably have an insubstantial reducibility 15 or a reduced reducibility by a large margin. Therefore, the saccharides can be arbitrarily used as in compositions in general such as foods, cosmetics, and pharmaceuticals with lesser fear of coloration and deterioration.

[0167] The present invention with these unfathomable advantageous properties and features is a useful invention that would greatly contribute to this art.

20 [0168] While there has been described what is at present considered to be the preferred embodiments of the invention, it will be understood that various modifications may be made therein, and it is intended to cover in the appended claims all such modifications as fall within the true spirit and scope of the invention.

[0169] For the purpose of this application the sequences referred to are as follows:

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Annex to the description

[0170]

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(1) INFORMATION FOR SEQ ID NO:1:

(i) SEQUENCE CHARACTERISTICS:

(A) LENGTH: 756

(B) TYPE: amino acid

(D) TOPOLOGY: linear

10

(ii) MOLECULE TYPE: peptide

(xi) SEQUENCE DESCRIPTION: SEQ ID NO:1:

Pro	Ala	Ser	Thr	Tyr	Arg	Leu	Gln	Ile	Ser	Ala	Glu	Phe	Thr	Leu	Phe
1						5			10				15		
Asp	Ala	Ala	Arg	Ile	Val	Pro	Tyr	Leu	His	Arg	Leu	Gly	Ala	Asp	Trp
				20				25					30		
Leu	Tyr	Leu	Ser	Pro	Leu	Leu	Glu	Ser	Glu	Ser	Gly	Ser	Ser	His	Gly
				35			40					45			
Tyr	Asp	Val	Val	Asp	His	Ser	Arg	Val	Asp	Ala	Ala	Arg	Gly	Gly	Pro
				50			55				60				
Glu	Gly	Leu	Ala	Glu	Leu	Ser	Arg	Ala	Ala	His	Glu	Arg	Gly	Met	Gly
				65		70			75			80			
Val	Val	Val	Asp	Ile	Val	Pro	Asn	His	Val	Gly	Val	Ala	Thr	Pro	Lys
				85			90				95				
Ala	Asn	Arg	Trp	Trp	Trp	Asp	Val	Leu	Ala	Arg	Gly	Gln	Arg	Ser	Glu
			100				105				110				
Tyr	Ala	Asp	Tyr	Phe	Asp	Ile	Asp	Trp	Glu	Phe	Gly	Gly	Gly	Arg	Leu
			115			120		125							
Arg	Leu	Pro	Val	Leu	Gly	Asp	Gly	Pro	Asp	Glu	Leu	Asp	Ala	Leu	Arg
			130			135			140						
Val	Asp	Gly	Asp	Glu	Leu	Val	Tyr	Tyr	Glu	His	Arg	Phe	Pro	Ile	Ala
			145		150			155				160			
Glu	Gly	Thr	Gly	Gly	Thr	Pro	Arg	Glu	Val	His	Asp	Arg	Gln	His	
			165			170			175						
Tyr	Glu	Leu	Met	Ser	Trp	Arg	Arg	Ala	Asp	His	Asp	Leu	Asn	Tyr	Arg
			180			185			190						
Arg	Phe	Phe	Ala	Val	Asn	Thr	Leu	Ala	Ala	Val	Arg	Val	Glu	Asp	Pro
			195			200			205						
Arg	Val	Phe	Asp	Asp	Thr	His	Arg	Glu	Ile	Gly	Arg	Trp	Ile	Ala	Glu
			210			215			220						
Gly	Leu	Val	Asp	Gly	Leu	Arg	Val	Asp	His	Pro	Asp	Gly	Leu	Arg	Ala
			225		230			235			240				
Pro	Gly	Asp	Tyr	Leu	Arg	Arg	Leu	Ala	Glu	Leu	Ala	Gln	Gly	Arg	Pro
			245			250			255						
Ile	Trp	Val	Glu	Lys	Ile	Ile	Glu	Gly	Asp	Glu	Arg	Met	Pro	Pro	Gln
			260			265			270						
Trp	Pro	Ile	Ala	Gly	Thr	Thr	Gly	Tyr	Asp	Ala	Leu	Ala	Gly	Ile	Asp
			275			280			285						
Arg	Val	Leu	Val	Asp	Pro	Ala	Gly	Glu	His	Pro	Leu	Thr	Gln	Ile	Val
			290			295			300						
Asp	Glu	Ala	Ala	Gly	Ser	Pro	Arg	Arg	Trp	Ala	Glu	Leu	Val	Pro	Glu
			305		310			315			320				
Arg	Lys	Arg	Ala	Val	Ala	Arg	Gly	Ile	Leu	Asn	Ser	Glu	Ile	Arg	Arg
			325			330			335						
Val	Ala	Arg	Glu	Leu	Gly	Glu	Val	Ala	Gly	Asp	Val	Glu	Asp	Ala	Leu
			340			345			350						
Val	Glu	Ile	Ala	Ala	Leu	Ser	Val	Tyr	Arg	Ser	Tyr	Leu	Pro	Phe	

	355	360	365
	Gly Arg Glu His Leu Asp Glu	Ala Val Ala Ala Ala	Gln Ala Ala Ala
5	370 375	380	
	Pro Gln Leu Glu Ala Asp Leu Ala Ala Val	Gly Ala Ala Leu Ala Asp	
	385 390	395	400
	Pro Gly Asn Pro Ala Ala Leu Arg Phe Gln Gln Thr Ser Gly Met Ile		
	405	410	415
10	Met Ala Lys Gly Val Glu Asp Asn Ala Phe Tyr Arg Tyr Pro Arg Leu		
	420 425	430	
	Thr Ser Leu Thr Glu Val Gly Gly Asp Pro Ser Leu Phe Ala Ile Asp		
	435 440	445	
	Ala Ala Ala Phe His Ala Ala Gln Arg Asp Arg Ala Ala Arg Leu Pro		
15	450 455	460	
	Glu Ser Met Thr Thr Leu Thr Thr His Asp Thr Lys Arg Ser Glu Asp		
	465 470	475	480
	Thr Arg Ala Arg Ile Thr Ala Leu Ala Glu Ala Pro Glu Arg Trp Arg		
	485 490	495	
20	Arg Phe Leu Thr Glu Val Gly Gly Leu Ile Gly Thr Gly Asp Arg Val		
	500 505	510	
	Leu Glu Asn Leu Ile Trp Gln Ala Ile Val Gly Ala Trp Pro Ala Ser		
	515 520	525	
	Arg Glu Arg Leu Glu Ala Tyr Ala Leu Lys Ala Ala Arg Glu Ala Gly		
	530 535	540	
25	Glu Ser Thr Asp Trp Ile Asp Gly Asp Pro Ala Phe Glu Glu Arg Leu		
	545 550	555	560
	Thr Arg Leu Val Thr Val Ala Val Glu Glu Pro Leu Val His Glu Leu		
	565 570	575	
	Leu Glu Arg Leu Val Asp Glu Leu Thr Ala Ala Gly Tyr Ser Asn Gly		
30	580 585	590	
	Leu Ala Ala Lys Leu Leu Gln Leu Leu Ala Pro Gly Thr Pro Asp Val		
	595 600	605	
	Tyr Gln Gly Thr Glu Arg Trp Asp Arg Ser Leu Val Asp Pro Asp Asn		
	610 615	620	
35	Arg Arg Pro Val Asp Phe Ala Ala Ala Ser Glu Leu Leu Asp Arg Leu		
	625 630	635	640
	Asp Gly Gly Trp Arg Pro Pro Val Asp Glu Thr Gly Ala Val Lys Thr		
	645 650	655	
	Leu Val Val Ser Arg Ala Leu Arg Leu Arg Arg Asp Arg Pro Glu Leu		
	660 665	670	
40	Phe Thr Ala Tyr His Pro Val Thr Ala Arg Gly Ala Gln Ala Glu His		
	675 680	685	
	Leu Ile Gly Phe Asp Arg Gly Gly Ala Ile Ala Leu Ala Thr Arg Leu		
	690 695	700	
	Pro Leu Gly Leu Ala Ala Ala Gly Gly Trp Gly Asp Thr Val Val Asp		
45	705 710	715	720
	Val Gly Glu Arg Ser Leu Arg Asp Glu Leu Thr Gly Arg Glu Ala Arg		
	725 730	735	
	Gly Ala Ala Arg Val Ala Glu Leu Phe Ala Asp Tyr Pro Val Ala Leu		
	740 745	750	
50	Leu Val Glu Thr		
	755		

(2) INFORMATION FOR SEQ ID NO:2:

(i) SEQUENCE CHARACTERISTICS:

(A) LENGTH: 6

(B) TYPE: amino acid

5 (D)TOPOLOGY:linear
 (ii)MOLECULE TYPE:peptide
 (v)FRAGMENT TYPE:internal fragment
 (xi)SEQUENCE DESCRIPTION:SEQ ID NO:2:

Asp Ile Val Pro Asn His
 1 5

10 (3)INFORMATION FOR SEQ ID NO:3:

(i)SEQUENCE CHARACTERISTICS:

(A)LENGTH:6
 (B)TYPE:amino acid
 (D)TOPOLOGY:linear
 15 (ii)MOLECULE TYPE:peptide
 (v)FRAGMENT TYPE:internal fragment
 (xi)SEQUENCE DESCRIPTION:SEQ ID NO:3:

Gly Thr Thr Gly Tyr Asp
 1 5

(4)INFORMATION FOR SEQ ID NO:4:

(i)SEQUENCE CHARACTERISTICS:

(A)LENGTH:20
 (B)TYPE:amino acid
 (D)TOPOLOGY:linear
 (ii)MOLECULE TYPE:peptide
 (v)FRAGMENT TYPE:N-terminal fragment
 (xi)SEQUENCE DESCRIPTION:SEQ ID NO:4:

30 Pro Ala Ser Thr Tyr Arg Leu Gln Ile Ser Ala Glu Phe Thr Leu Phe
 1 5 10 15
 Asp Ala Ala Arg
 20

35 (5)INFORMATION FOR SEQ ID NO:5:

(i)SEQUENCE CHARACTERISTICS:

(A)LENGTH:20
 (B)TYPE:amino acid
 (D)TOPOLOGY:linear
 40 (ii)MOLECULE TYPE:peptide
 (v)FRAGMENT TYPE:internal fragment
 (xi)SEQUENCE DESCRIPTION:SEQ ID NO:5:

45 Ser Leu Val Asp Pro Asp Asn Arg Arg Pro Val Asp Phe Ala Ala Ala
 1 5 10 15
 Ser Glu Leu Leu
 20

(6)INFORMATION FOR SEQ ID NO:6:

(i)SEQUENCE CHARACTERISTICS:

(A)LENGTH:20
 (B)TYPE:amino acid
 (D)TOPOLOGY:linear
 55 (ii)MOLECULE TYPE:peptide
 (v)FRAGMENT TYPE:internal fragment
 (xi)SEQUENCE DESCRIPTION:SEQ ID NO:6:

Ala Asn Arg Trp Trp Trp Asp Val Leu Ala Arg Gly Gln Arg Ser Glu
 1 5 10 15
 5 Tyr Ala Asp Tyr
 20

(7) INFORMATION FOR SEQ ID NO:7:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 2268
- (B) TYPE: nucleic acid
- (C) strandedness: double
- (D) TOPOLOGY: linear

(xi) SEQUENCE DESCRIPTION: SEQ ID NO:7:

15 CCCGCCAGTA CCTACCGCCT TCAGATCTCG GCGGAGTTCA CCCTCTTCGA CGCGGCCGCGC 60
 ATCGTGCCT ACCTGCACCG CCTCGGCCG GACTGGCTGT ACCTCTCGCC GCTGCTCGAG 120
 TCCGAGTCGG GCTCCTCGCA CGGCTACGAC GTGGTCGACCG ACTCCCGCGT CGACGCCGCC 180
 CGCGCCGGGC CGGAGGGGCT CGCCGAGCTC TCCCCTGCGG CGCACGAGCG CGGCATGGGC 240
 GTCGTCGTCG ACATCGTGCC CAACCACGTC GGCGTCGCGA CGCCGAAGGC GAACCGCTGG 300
 20 TGGTGGGACG TTCTGGCCCCG TGGACAGCGG TCGGAGTACG CCGACTACTT CGACATCGAC 360
 TGGGAGTTCG CGGGCGGCAG GCTGCGCTG CCCGTGCTCG GCGACGGCCC CGACGAGCTC 420
 GACGCGCTGA GAGTGGATGG CGACGAGCTC GTCTACTACG AGCACCGCTT CCCGATCGCC 480
 GAGGGCACCG CGGGCGGCAC CCCGCGCGAG GTGCACGACCG GGCAGCACTA CGAGCTGATG 540
 TCGTGGCGGC GGGCCGACCA CGACCTCAAC TACCGCCGCT TCTTCGCCGT GAACACGCTC 600
 25 GCCGCCGTAC GCGTCAAAGA CCCGCGCGTG TTGACGACCA CCCACCGCGA GATCGGCCGC 660
 TGGATCGCCG AGGGCCTCGT CGACGGCCTG CGCGTCGACCG ACCCCGACGG GCTGCGCGCC 720
 CCCGGCGACT ACCTGCGCCG TCTCGCCGAG CTCGCCCCAAG GCAGGCCGAT CTGGGTCGAG 780
 AAGATCATCG AGGGCGACGA CGGGATGCCCG CGCGACTGAGG CCATCGCCGG CACCACCGGC 840
 TACGACGCGC TGGCCGGGAT CGACCGGGTG CTCGTCGACCG CGCGGGCGA GCATCCGCTC 900
 ACCCAGATCG TCGACGGAGG GGCAGGCAGC CCCCGCGCGT GGGCCGAGCT GGTTCCCGAG 960
 30 CGCAAGCGGG CCGTCGCCCCG CGGCATCCTG AACTCCGAGA TCCGCCGCGT CGCCCGCGAA 1020
 CTCGGAGAGG TCGCCGGCGA CGTCAAGAC GCGCTCGTCC AGATCGCCGC CGCCCTGTCC 1080
 GTCTACCGCA GCTACCTGCC GTTCGGCCGCG GAGCACCTCG ACGAAGCCGT GGCGGCCGCG 1140
 CAGGCCGCGAG CCCCGCAGCT CGAGGCCGAC CTCGCCGCCG TCGCGCAGC GCTGCCGAC 1200
 CCGGGCAACC CCGCCGCGCT CCGCTTCCAG CAGACCAGCG GCATGATCAT GGCAAGGGC 1260
 GTCGAGGACA ACGCGTTCTA CCGCTACCCC CGGCTCACCT CGCTGACCGA GGTCGGGGGA 1320
 35 GACCCGAGCC TGTCGCGAT CGACGCGGCC GCCTTCCACG CGGCCGAGCG CGACCGCGCC 1380
 GCCCGGCTGC CCGAGTCGAT GACGACGCTG ACCACCCACG ACACCAAGCG CAGCGAAGAC 1440
 ACCCGGGCGC GGATCACCGC GCTCGCCGAG GCCCCCGAAC GCTGGCGGCC CTTCTGACC 1500
 GAGGTGGCGC GGCTCATCGG AACGGGGCGAC CGGGTGTGG AGAACCTGAT CTGGCAGGCCG 1560
 ATCGTCGGCG CGTGGCCGGC GAGCCGGGAG CGGCTCGAGG CCTACCGCGT GAAGGCCGCG 1620
 40 CGCGAAGCCG GCGAGTCGAC CGACTGGATC GACGCCGACCG CGCGCTTCGA AGAGCGGCTG 1680
 ACCCGCTGC TCACGGTCGC CGTCGAGGAG CCGCTCGTGC ACGAGCTGCT CGAGCGGCTC 1740
 GTCGACGAGC TGACGGCGGC CGGGTACTCC AACGGCCCTCG CGGCCGAAGCT GCTGCAGCTG 1800
 CTCGCCCCCG GAACCCCCGA CGTGTACCAAG GGCACGGAAC GCTGGGCCG GTCGCTGGTG 1860
 GACCCGGACCA ACCGTCGCCCC CGTGGATTT CGCCCGGCAT CGAGCTGCT CGACCGCCCTC 1920
 45 GACGGCGGCT GGCGGGCGCC CGTCGACGAG ACCGGCGCGG TCAAGACGCT CGTCGTCTCC 1980
 CGCGCGCTGC GGCTGCGCCG CGACCGGGCC GAGCTGTTCA CCGCGTACCA CCCGGTCACG 2040
 GCGCGCGGCC CGCAGGCCGA GCACCTGATC GGCTTCGACC CGGGCGGCC GATCGCCCTG 2100
 GCCACCCGCC TGCCGCTCGG CCTCGCCGCC GCAGGCCGCGT GGGGCGACAC GGTCGTCGAC 2160
 GTCGGCGAGC GGAGCCTGCG CGACGAGCTG ACCGGCCGCC AGGCCCCGCC AGCGGCCGCGC 2220
 GTGGCCGAGT TGTCGCGCA CTACCCGTC GCCCTGCTGG TGGAGACA 2268

(8) INFORMATION FOR SEQ ID NO:8:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 28
- (B) TYPE: nucleic acid

(C)strandedness:double
 (D)TOPOLOGY:linear
 5 (xi)SEQUENCE DESCRIPTION:SEQ ID NO:8:

TTTTTTAATA AAATCAGGAG GAAAAAAT

28

(9)INFORMATION FOR SEQ ID NO:9:

(i)SEQUENCE CHARACTERISTICS:

(A)LENGTH:575

(B)TYPE:amino acid

(D)TOPOLOGY:linear

(ii)MOLECULE TYPE:peptide

(xi)SEQUENCE DESCRIPTION:SEQ ID NO:9:

15	Met Asn Arg Arg Phe Pro Val Trp Ala Pro Gln Ala Ala Gln Val Thr	1	5	10	15
20	Leu Val Val Gly Gln Gly Arg Ala Glu Leu Pro Leu Thr Arg Asp Glu	20	25	30	
25	Asn Gly Trp Trp Ala Leu Gln Gln Pro Trp Asp Gly Gly Pro Asp Leu	35	40	45	
30	Val Asp Tyr Gly Tyr Leu Val Asp Gly Lys Gly Pro Phe Ala Asp Pro	50	55	60	
35	Arg Ser Leu Arg Gln Pro Arg Gly Val His Glu Leu Gly Arg Glu Phe	65	70	75	80
40	Asp Pro Ala Arg Tyr Ala Trp Gly Asp Asp Gly Trp Arg Gly Arg Asp	85	90	95	
45	Leu Thr Gly Ala Val Ile Tyr Glu Leu His Val Gly Thr Phe Thr Pro	100	105	110	
50	Glu Gly Thr Leu Asp Ser Ala Ile Arg Arg Leu Asp His Leu Val Arg	115	120	125	
55	Leu Gly Val Asp Ala Val Glu Leu Leu Pro Val Asn Ala Phe Asn Gly	130	135	140	
60	Thr His Gly Trp Gly Tyr Asp Gly Val Leu Trp Tyr Ala Val His Glu	145	150	155	160
65	Pro Tyr Gly Gly Pro Glu Ala Tyr Gln Arg Phe Val Asp Ala Cys His	165	170	175	
70	Ala Arg Gly Leu Ala Val Val Gln Asp Val Val Tyr Asn His Leu Gly	180	185	190	
75	Pro Ser Gly Asn His Leu Pro Asp Phe Gly Pro Tyr Leu Gly Ser Gly	195	200	205	
80	Ala Ala Asn Thr Trp Gly Asp Ala Leu Asn Leu Asp Gly Pro Leu Ser	210	215	220	
85	Asp Glu Val Arg Arg Tyr Ile Ile Asp Asn Ala Val Tyr Trp Leu Arg	225	230	235	240
90	Asp Met His Ala Asp Gly Leu Arg Leu Asp Ala Val His Ala Leu Arg	245	250	255	
95	Asp Ala Arg Ala Leu His Leu Leu Glu Glu Leu Ala Ala Arg Val Asp	260	265	270	
100	Glu Leu Ala Gly Glu Leu Gly Arg Pro Leu Thr Leu Ile Ala Glu Ser	275	280	285	
105	Asp Leu Asn Asp Pro Lys Leu Ile Arg Ser Arg Ala Ala His Gly Tyr	290	295	300	
110	Gly Leu Asp Ala Gln Trp Asp Asp Asp Val His His Ala Val His Ala	305	310	315	320
115	Asn Val Thr Gly Glu Thr Val Gly Tyr Tyr Ala Asp Phe Gly Gly Leu	325	330	335	

55

Gly Ala Leu Val Lys Val Phe Gln Arg Gly Trp Phe His Asp Gly Thr
 340 345 350
 5 Trp Ser Ser Phe Arg Glu Arg His His Gly Arg Pro Leu Asp Pro Asp
 355 360 365
 Ile Pro Phe Arg Arg Leu Val Ala Phe Ala Gln Asp His Asp Gln Val
 370 375 380
 Gly Asn Arg Ala Val Gly Asp Arg Met Ser Ala Gln Val Gly Glu Gly
 385 390 395 400
 10 Ser Leu Ala Ala Ala Ala Leu Val Leu Leu Gly Pro Phe Thr Pro
 405 410 415
 Met Leu Phe Met Gly Glu Glu Trp Gly Ala Arg Thr Pro Trp Gln Phe
 420 425 430
 15 Phe Thr Ser His Pro Glu Pro Glu Leu Gly Glu Ala Thr Ala Arg Gly
 435 440 445
 Arg Ile Ala Glu Phe Ala Arg Met Gly Trp Asp Pro Ala Val Val Pro
 450 455 460
 20 Asp Pro Gln Asp Pro Ala Thr Phe Ala Arg Ser His Leu Asp Trp Ser
 465 470 475 480
 Glu Pro Glu Arg Glu Pro His Ala Gly Leu Leu Ala Phe Tyr Thr Asp
 485 490 495
 Leu Ile Ala Leu Arg Arg Glu Leu Pro Val Asp Ala Pro Ala Arg Glu
 500 505 510
 25 Val Asp Ala Asp Glu Ala Arg Gly Val Phe Ala Phe Ser Arg Gly Pro
 515 520 525
 Leu Arg Val Thr Val Ala Leu Arg Pro Gly Pro Val Gly Val Pro Glu
 530 535 540
 His Gly Gly Leu Val Leu Ala Tyr Gly Glu Val Arg Ala Gly Ala Ala
 545 550 555 560
 30 Gly Leu His Leu Asp Gly Pro Gly Ala Ala Ile Val Arg Leu Glu
 565 570 575

(10) INFORMATION FOR SEQ ID NO:10:

(i) SEQUENCE CHARACTERISTICS:

(A) LENGTH: 6

(B) TYPE: amino acid

(D) TOPOLOGY: linear

(ii) MOLECULE TYPE: peptide

(v) FRAGMENT TYPE: internal fragment

(xi) SEQUENCE DESCRIPTION: SEQ ID NO:10:

Trp Gly Tyr Asp Gly Val
 1 5

(11) INFORMATION FOR SEQ ID NO:11:

(i) SEQUENCE CHARACTERISTICS:

(A) LENGTH: 6

(B) TYPE: amino acid

(D) TOPOLOGY: linear

(ii) MOLECULE TYPE: peptide

(v) FRAGMENT TYPE: internal fragment

(xi) SEQUENCE DESCRIPTION: SEQ ID NO:11:

Asp Val Val Tyr Asn His
 1 5

(12) INFORMATION FOR SEQ ID NO:12:

5 (i)SEQUENCE CHARACTERISTICS:
 (A)LENGTH:7
 (B)TYPE:amino acid
 (D)TOPOLOGY:linear
 (ii)MOLECULE TYPE:peptide
 (v)FRAGMENT TYPE:internal fragment
 (xi)SEQUENCE DESCRIPTION:SEQ ID NO:12:

10 Arg Leu Asp Ala Val His Ala
 1 5

15 (13)INFORMATION FOR SEQ ID NO:13:

15 (i)SEQUENCE CHARACTERISTICS:
 (A)LENGTH:7
 (B)TYPE:amino acid
 (D)TOPOLOGY:linear
 (ii)MOLECULE TYPE:peptide
 (v)FRAGMENT TYPE:internal fragment
 (xi)SEQUENCE DESCRIPTION:SEQ ID NO:13:

20 Ile Ala Glu Ser Asp Leu Asn
 1 5

25 (14)INFORMATION FOR SEQ ID NO:14:

25 (i)SEQUENCE CHARACTERISTICS:
 (A)LENGTH:20
 (B)TYPE:amino acid
 (D)TOPOLOGY:linear
 (ii)MOLECULE TYPE:peptide
 (v)FRAGMENT TYPE:N-terminal fragment
 (xi)SEQUENCE DESCRIPTION:SEQ ID NO:14:

30 Met Asn Arg Arg Phe Pro Val Trp Ala Pro Gln Ala Ala Gln Val Thr
 1 5 10 15
 Leu Val Val Gly
 20

35 (15)INFORMATION FOR SEQ ID NO:15:

40 (i)SEQUENCE CHARACTERISTICS:
 (A)LENGTH:20
 (B)TYPE:amino acid
 (D)TOPOLOGY:linear
 (ii)MOLECULE TYPE:peptide
 (v)FRAGMENT TYPE:internal fragment
 (xi)SEQUENCE DESCRIPTION:SEQ ID NO:15:

45 Ser Arg Ala Ala His Gly Tyr Gly Leu Asp Ala Gln Trp Asp Asp Asp
 1 5 10 15
 Val His His Ala
 20

50 (16)INFORMATION FOR SEQ ID NO:16:

55 (i)SEQUENCE CHARACTERISTICS:
 (A)LENGTH:20
 (B)TYPE:amino acid
 (D)TOPOLOGY:linear

5 (ii) MOLECULE TYPE: peptide
 (v) FRAGMENT TYPE: internal fragment
 (xi) SEQUENCE DESCRIPTION: SEQ ID NO:16:

Asp Glu Asn Gly Trp Trp Ala Leu Gln Gln Pro Trp Asp Gly Gly Pro
 1 5 10 15
 Asp Leu Val Asp
 10 20

(17) INFORMATION FOR SEQ ID NO:17:

(i) SEQUENCE CHARACTERISTICS:

(A) LENGTH: 1725
 (B) TYPE: nucleic acid
 15 (C) strandedness: double
 (D) TOPOLOGY: linear

(xi) SEQUENCE DESCRIPTION: SEQ ID NO:17:

20 ATGAACCGAC GATTCCCGGT CTGGGGCGCC CAGGCCGCGC AGGTGACGCT CGTCGTGGGC 60
 CAAGGCCGCG CGAACTCCC GCTGACCCGC GACGAGAACG GATGGTGGGC TCTTCAGCAG 120
 CCGTGGGACG CGGGCCCCGA CCTCGTCGAC TACGGCTACC TCGTCGACGG CAAGGGCCCC 180
 TTCGCCGACC CGCGGTCGCT GCGGCAGCCG CGCGGCGTGC ACGAGCTCGG CCGCGAATTG 240
 GACCCCGCCC GCTACCGCGT GGGCGACGAC GGATGGCGCG GCCGAGACCT CACCGGAGCC 300
 GTGATCTACG AACTGCACGT CGGCACCTTC ACCCCTGAGG GAACGCTGGA CAGCGCCATC 360
 CGTCGCCTCG ACCACCTGGT GCGCCTCGGC GTGACGCGG TCGAGCTGCT GCGCGTCAAC 420
 GCGTTCAACG GCACCCACGG CTGGGGCTAC GACGGGGTGC TCTGGTACGC GGTGCACGAG 480
 CCCTACGGCG GCCCAGGAGC GTACCAGCGC TTCGTCGACG CCTGCCACGC CGCGGGCTC 540
 GCCGTCGTGC AGGACGTCGT CTACAACCAC CTGGGCCCCA GCGGCAACCA CCTGCCGAC 600
 TTCGGCCCCCT ACCTCGGGTC GGGCGCCGCC AACACCTGGG GCGACGCGCT GAACCTCGAC 660
 GGGCCGCTCT CCGACGAGGT GCGGCGGTAC ATCATCGACA ACGCGGGTGA CTGGCTGCGC 720
 30 GACATGCACG CCGACGGGCT GCGGCTCGAC GCCGTGCACG CGCTGCGCGA CGCCCGCGCG 780
 CTGCACCTGC TCGAAGAGCT CGCCGCCCGC GTGACGAGC TGGCGGGCGA GCTCGGCCGG 840
 CGCGTACCGC TCATCGCCGA GAGCGACCTG AACGACCCGA AGCTGATCCG CTCCCGCGCG 900
 GCGCACGGCT ACGGCCTCGA CGCCCACTGG GACGACGACG TGCACCCACGC GGTGCACGCC 960
 AACGTGACCG GCGAGACCGT CGGCTACTAC GCCGACTTCG GCGGGCTCGG CGCCCTCGTC 1020
 35 AAGGTGTTCC AGCGCGGCGT GTTCCACGAC GGCACCTGGT CGAGCTTCCG CGAGCGGCAC 1080
 CACGGCCGGC CGCTCGACCC CGACATCCCG TTCCGCCGGC TCCTCGCCCT CGCGCAGGAT 1140
 CACGACCAGG TCGGCAACCG AGCGGTCGGC GACCGCATGGT CGGCGCAGGT CGGCGAGGGT 1200
 TCGCTCGCCG CGCGGGCGGC GCTCGTGCCTG CTCGGCCCGAT TCACCCCGAT GCTGTTCATG 1260
 GGGGAGGAGT GGGCGCGCG CACCCCGTGG CAGTTCTTCA CCTCCCAACCC CGAGCCCGAG 1320
 CTGGGGGAGG CGACGGCGCG CGGGCGCATC GCCGAGTTCG CCCGCATGGG CTGGGACCCG 1380
 40 GCAGTCGTGC CGGACCCGCA GGACCCGGCC ACCTTCGCC GCTCGCACCT GGACTGGTCC 1440
 GAGCCCGAGC GGGAAACCGCA CGCGGGCCTG CTCGCCTTCT ACACCCGACCT GATCGCGCTG 1500
 CGGCGCGAGC TGCCGGTCGA TGCGCCGGCG CGCGAGGTGG ATGCCGACGA GGCGCGCGGC 1560
 GTCTTCGCGT TCAGCCGCGG CCCGCTGCCTG GTACGGTCG CGCTGCGCCCG CGGACCCGGTC 1620
 GGGGTGCCCCG AGCACGGGGG CCTCGTGCTC GCCTACGGCG AGGTGCGCGC CGGCGCCCGC 1680
 GGACTGCACC TCGACGGGCC GGGAGCCGCG ATCGTGCGCC TCGAG 1725

(18) INFORMATION FOR SEQ ID NO:18:

(i) SEQUENCE CHARACTERISTICS:

(A) LENGTH: 23
 (B) TYPE: nucleic acid
 50 (C) strandedness: single
 (D) TOPOLOGY: linear

(xi) SEQUENCE DESCRIPTION: SEQ ID NO:18:

GCSAACCGST GGTGGTGGGA CGT

(19) INFORMATION FOR SEQ ID NO:19:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 3252
- (B) TYPE: nucleic acid
- (C) strandedness: double
- (D) TOPOLOGY: linear

(ii) MOLECULE TYPE: genomic DNA

(vi) ORIGINAL SOURCE:

- (A) ORGANISM: *Arthrobacter* sp.

- (B) INDIVIDUAL ISOLATE: S34 (FERM BP-6450)

(ix) FEATURE:

- (A) NAME/KEY: 5'UTR
- (B) LOCATION: 1..742
- (C) IDENTIFICATION METHOD: E

- (A) NAME/KEY: mat peptide

- (B) LOCATION: 743..3013

- (C) IDENTIFICATION METHOD: E

(xi) SEQUENCE DESCRIPTION: SEQ ID NO:19:

ATGCCGACGA	CGAACTTGAG	CGCGTTCTCG	GGCACCCGCG	AGAGCGGTCC	GCGCACGGCG	60		
GCGCCCAGTG	CCACGACGAG	CACGATCGCG	GCGAGCGCCG	CGACCGACGGC	GACCGGCAGG	120		
CGCCCTGTAT	TGCTGGCGAA	GGTGAGCACG	ATGAAGACCA	CCTCGAGGCC	CTCGAGCAAC	180		
ACACCTTGAA	ACGACACGGT	GAACGCGTAC	CAATCGGAGA	CCCCGAACCG	GCTCTCGCGC	240		
CGGGCGCTCT	CGGCCGCCTC	GACCTGACGC	CGGAAGGCAG	CCTCCTCGTC	ACGGAGAGCC	300		
CTGCGCCCTG	CCGCGCGCAG	CACCGCCTTG	CGCAGCCAGC	CGAGCCCGAA	GACGAGCAGC	360		
AACCCGCCGA	CGACGAGGCG	CAGCACGGCC	AGCGGCAGCA	GCAGGATCGC	GGGACCGACG	420		
AGCGCGACGG	CCGCGGCCAG	CACCACCACG	GCGACGGCGG	CACCTGTCAG	CGCCGACCGC	480		
CAGCTGCCGG	TGGCGCCGAC	CGCGACGACG	ATCGTGGTCG	CCTCCACCAG	CTCGACCACG	540		
CAGGCGAGGA	ACACGGCGGC	GAACAGGGCG	ACGGCGGTCA	TCGGCCCAAGC	AGACGGTTGA	600		
CCATCACGGC	ACGCTAGCGC	CATTGCTCAC	AGGAAGGGCC	AAGACGCCCG	CAACGCGGCA	660		
CCCGTGGACG	GCACGTACCG	GCACGTGACC	GATCGTGTCA	ACCGGTGGCG	CCCGCCCCGA	720		
GCACCTGCGT	AGATTGGCC	TC GTG CCC	GCC AGT ACC	TAC CGC CTT	CAG ATC	772		
		Met Pro Ala	Ser Thr	Tyr Arg	Leu Gln Ile			
		1	5	10				
35	TCG GCG GAG	TTC ACC	CTC TTC	GAC GCG	CGC ATC	GTG CCC TAC	CTG	820
	Ser Ala	Glu Phe	Thr Leu	Phe Ala	Ala Ala	Arg Ile	Val Pro	Tyr Leu
	15	20	25					
	CAC CGC CTC	GGC GCC	GAC TGG	CTG TAC	CTC TCG	CCG CTG	CTC GAG TCC	868
	His Arg	Leu Gly	Ala Asp	Trp Leu	Tyr Leu	Ser Pro	Leu Leu	Glu Ser
40	30	35	40					
	GAG TCG GGC	TCC TCG	CAC GGC	TAC GAC	GTG GTC	GAC CAC	TCC CGC GTC	916
	Glu Ser	Gly Ser	Ser His	Gly Tyr	Asp Val	Val Asp	His Ser	Arg Val
	45	50	55					
45	GAC GCC	GCC CGC	GGC GGG	CCG GAG	GGG CTC	GCC GAG	CTC TCC CGT GCG	964
	Asp Ala	Ala Arg	Gly Gly	Pro Glu	Gly Leu	Ala Glu	Leu Ser	Arg Ala
	60	65	70					
50	GCG CAC	GAG CGC	GGC ATG	GGC GTC	GTC GTC	GAC ATC	GTG CCC AAC CAC	1012
	Ala His	Glu Arg	Gly Met	Gly Val	Val Val	Asp Ile	Val Pro	Asn His
	75	80	85					
	GTC GGC	GTC GCG	ACG CCG	AAG GCG	AAC CGC	TGG TGG	TGG GAC GTT CTG	1060
	Val Gly	Val Ala	Thr Pro	Lys Ala	Asn Arg	Trp Trp	Trp Asp Val	Leu
	95	100	105					
	GCC CGT	GGA CAG	CGG TCG	GAG TAC	GCC GAC	TAC TTC	GAC ATC GAC TGG	1108
	Ala Arg	Gly Gln	Arg Ser	Glu Tyr	Ala Asp	Tyr Phe	Asp Ile Asp	Trp
	110	115	120					

	GAG TTC GGC GGC AGG CTG CGC CTG CCC GTG CTC GGC GAC GGC CCC	1156
5	Glu Phe Gly Gly Arg Leu Arg Leu Pro Val Leu Gly Asp Gly Pro	
	125 130 135	
	GAC GAG CTC GAC GCG CTG AGA GTG GAT GGC GAC GAG CTC GTC TAC TAC	1204
	Asp Glu Leu Asp Ala Leu Arg Val Asp Gly Asp Glu Leu Val Tyr Tyr	
	140 145 150	
	GAG CAC CGC TTC CCG ATC GCC GAG GGC ACC GGC GGC ACC CCG CGC	1252
10	Glu His Arg Phe Pro Ile Ala Glu Gly Thr Gly Gly Thr Pro Arg	
	155 160 165 170	
	GAG GTG CAC GAC CGG CAG CAC TAC GAG CTG ATG TCG TGG CGG CGG GCC	1300
	Glu Val His Asp Arg Gln His Tyr Glu Leu Met Ser Trp Arg Arg Ala	
	175 180 185	
15	GAC CAC GAC CTC AAC TAC CGC CGC TTC TTC GCC GTG AAC ACG CTC GCC	1348
	Asp His Asp Leu Asn Tyr Arg Arg Phe Phe Ala Val Asn Thr Leu Ala	
	190 195 200	
	GCC GTA CGC GTC GAA GAC CCG CGC GTG TTC GAC GAC ACC CAC CGC GAG	1396
	Ala Val Arg Val Glu Asp Pro Arg Val Phe Asp Asp Thr His Arg Glu	
	205 210 215	
20	ATC GGC CGC TGG ATC GCC GAG GGC CTC GTC GAC GGC CTG CGC GTC GAC	1444
	Ile Gly Arg Trp Ile Ala Glu Gly Leu Val Asp Gly Leu Arg Val Asp	
	220 225 230	
	CAC CCC GAC GGG CTG CGC GCC CCC GGC GAC TAC CTG CGC CGT CTC GCC	1492
	His Pro Asp Gly Leu Arg Ala Pro Gly Asp Tyr Leu Arg Arg Leu Ala	
	235 240 245 250	
25	GAG CTC GCC CAA GGC AGG CCG ATC TGG GTC GAG AAG ATC ATC GAG GGC	1540
	Glu Leu Ala Gln Gly Arg Pro Ile Trp Val Glu Lys Ile Ile Glu Gly	
	255 260 265	
	GAC GAG CGG ATG CCC CCG CAG TGG CCC ATC GCC GGC ACC ACC GGC TAC	1588
	Asp Glu Arg Met Pro Pro Gln Trp Pro Ile Ala Gly Thr Thr Gly Tyr	
	270 275 280	
30	GAC GCG CTG GCC GGG ATC GAC CGG GTG CTC GTC GAC CCC GCG GGC GAG	1636
	Asp Ala Leu Ala Gly Ile Asp Arg Val Leu Val Asp Pro Ala Gly Glu	
	285 290 295	
	CAT CCG CTC ACC CAG ATC GTC GAC GAG GCG GCA GGC AGC CCC CGG CGC	1684
	His Pro Leu Thr Gln Ile Val Asp Glu Ala Ala Gly Ser Pro Arg Arg	
	300 305 310	
35	TGG GCC GAG CTG GTT CCC GAG CGC AAG CGG GCC GTC GCC CGC GGC ATC	1732
	Trp Ala Glu Leu Val Pro Glu Arg Lys Arg Ala Val Ala Arg Gly Ile	
	315 320 325 330	
	CTG AAC TCC GAG ATC CGC CGC GTC GCC CGC GAA CTC GGA GAG GTC GCC	1780
	Leu Asn Ser Glu Ile Arg Arg Val Ala Arg Glu Leu Gly Glu Val Ala	
	335 340 345	
	GGC GAC GTC GAA GAC GCG CTC GTC GAG ATC GCC GCC CTG TCC GTC	1828
	Gly Asp Val Glu Asp Ala Leu Val Glu Ile Ala Ala Leu Ser Val	
	350 355 360	
40	TAC CGC AGC TAC CTG CCG TTC GGG CGC GAG CAC CTC GAC GAA GCC GTG	1876
	Tyr Arg Ser Tyr Leu Pro Phe Gly Arg Glu His Leu Asp Glu Ala Val	
	365 370 375	
	GCC GCC GCG CAG GCC GCA GCC CCC CAG CTC GAG GCC GAC CTC GCC GCC	1924
	Ala Ala Ala Gln Ala Ala Pro Gln Leu Glu Ala Asp Leu Ala Ala	
	380 385 390	
45	GTC GGC GCA GCG CTC GCC GAC CCG GGC AAC CCC GCC GCG CTC CGC TTC	1972
	Val Gly Ala Ala Leu Ala Asp Pro Gly Asn Pro Ala Ala Leu Arg Phe	
	395 400 405 410	
	CAG CAG ACC AGC GGC ATG ATC ATG GCC AAG GGC GTC GAG GAC AAC GCG	2020
	Gln Gln Thr Ser Gly Met Ile Met Ala Lys Gly Val Glu Asp Asn Ala	

		415	420	425	
5	TTC TAC CGC TAC CCC CGG CTC ACC TCG CTG ACC GAG GTC GGG GGA GAC				2068
	Phe Tyr Arg Tyr Pro Arg Leu Thr Ser Leu Thr Glu Val Gly Gly Asp				
	430 435 440				
	CCG AGC CTG TTC GCG ATC GAC GCG GCC TTC CAC GCG GCG CAG CGC				2116
	Pro Ser Leu Phe Ala Ile Asp Ala Ala Ala Phe His Ala Ala Gln Arg				
	445 450 455				
10	GAC CGC GCC CGG CTG CCC GAG TCG ATG ACG ACG CTG ACC ACC CAC				2164
	Asp Arg Ala Ala Arg Leu Pro Glu Ser Met Thr Thr Leu Thr Thr His				
	460 465 470				
	GAC ACC AAG CGC AGC GAA GAC ACC CGG GCG CGG ATC ACC GCG CTC GCC				2212
	Asp Thr Lys Arg Ser Glu Asp Thr Arg Ala Arg Ile Thr Ala Leu Ala				
15	475 480 485 490				
	GAG GCC CCC GAA CGC TGG CGG CGC TTC CTG ACC GAG GTC GGC GGG CTC				2260
	Glu Ala Pro Glu Arg Trp Arg Arg Phe Leu Thr Glu Val Gly Gly Leu				
	495 500 505				
	ATC GGA ACG GGC GAC CGG GTG CTG GAG AAC CTG ATC TGG CAG GCG ATC				2308
	Ile Gly Thr Gly Asp Arg Val Leu Glu Asn Leu Ile Trp Gln Ala Ile				
20	510 515 520				
	GTC GGC GCG TGG CCG GCG AGC CGG GAG CGG CTC GAG GCC TAC GCG CTG				2356
	Val Gly Ala Trp Pro Ala Ser Arg Glu Arg Leu Glu Ala Tyr Ala Leu				
	525 530 535				
	AAG GCC CGC GAA GCC GGC GAG TCG ACC GAC TGG ATC GAC GGC GAC				2404
	Lys Ala Ala Arg Glu Ala Gly Glu Ser Thr Asp Trp Ile Asp Gly Asp				
25	540 545 550				
	CCC GCG TTC GAA GAG CGG CTG ACC CGC CTG GTC ACG GTC GCC GTC GAG				2452
	Pro Ala Phe Glu Glu Arg Leu Thr Arg Leu Val Thr Val Ala Val Glu				
	555 560 565 570				
	GAG CCG CTC GTG CAC GAG CTG CTC GAG CGG CTC GTC GAC GAG CTG ACG				2500
30	Glu Pro Leu Val His Glu Leu Leu Glu Arg Leu Val Asp Glu Leu Thr				
	575 580 585				
	GCG GCC GGG TAC TCC AAC GGC CTC GCG GCG AAG CTG CTG CAG CTG CTC				2548
	Ala Ala Gly Tyr Ser Asn Gly Leu Ala Ala Lys Leu Leu Gln Leu Leu				
	590 595 600				
35	GCC CCC GGA ACC CCC GAC GTG TAC CAG GGC ACG GAA CGC TGG GAC CGG				2596
	Ala Pro Gly Thr Pro Asp Val Tyr Gln Gly Thr Glu Arg Trp Asp Arg				
	605 610 615				
	TCG CTG GTG GAC CCG GAC AAC CGT CGC CCC GTG GAT TTC GCC GCG GCA				2644
	Ser Leu Val Asp Pro Asp Asn Arg Arg Pro Val Asp Phe Ala Ala Ala				
	620 625 630				
40	TCC GAG CTG CTC GAC CGC CTC GAC GGC GGC TGG CGG CCG CCC GTC GAC				2692
	Ser Glu Leu Leu Asp Arg Leu Asp Gly Gly Trp Arg Pro Pro Val Asp				
	635 640 645 650				
	GAG ACC GGC GCG GTC AAG ACG CTC GTC GTC TCC CGC GCG CTG CGG CTG				2740
	Glu Thr Gly Ala Val Lys Thr Leu Val Val Ser Arg Ala Leu Arg Leu				
	655 660 665				
45	CGC CGC GAC CGG CCC GAG CTG TTC ACC GCG TAC CAC CCG GTC ACG GCG				2788
	Arg Arg Asp Arg Pro Glu Leu Phe Thr Ala Tyr His Pro Val Thr Ala				
	670 675 680				
	CGC GGC GCG CAG GCC GAG CAC CTG ATC GGC TTC GAC CGC GGC GGC GCG				2836
	Arg Gly Ala Gln Ala Glu His Leu Ile Gly Phe Asp Arg Gly Gly Ala				
50	685 690 695				
	ATC GCC CTG GCC ACC CGC CTG CCG CTC GGC CTC GCC GCC GCA GGC GGC				2884
	Ile Ala Leu Ala Thr Arg Leu Pro Leu Gly Leu Ala Ala Gly Gly				
	700 705 710				
	TGG GGC GAC ACG GTC GTC GAC GTC GGC GAG CGG AGC CTG CGC GAC GAG				2932

Trp Gly Asp Thr Val Val Asp Val Gly Glu Arg Ser Leu Arg Asp Glu
 715 720 725 730
 5 CTG ACC GGC CGC GAG GCC CGC GGA GCG GCG CGC GTG GCC GAG TTG TTC 2980
 Leu Thr Gly Arg Glu Ala Arg Gly Ala Ala Arg Val Ala Glu Leu Phe
 735 740 745
 GCC GAC TAC CCC GTC GCC CTG CTG GTG GAG ACA TGAACCGACG ATTCCCGGTC 3033
 Ala Asp Tyr Pro Val Ala Leu Leu Val Glu Thr
 750 755
 10 TGGGCGCCCC AGGCCGCGCA GGTGACGCTC GTCGTGGGCC AAGGCCGCGC CGAACTCCCG 3093
 CTGACCCGCG ACCAGAACGG ATGGTGGGCT CTTCAGCAGC CGTGGGACGG CGGCCCGAC 3153
 CTCGTCGACT ACGGCTACCT CGTCGACGGC AAGGGCCCT TCGCCGACCC GCGGTGCGCTG 3213
 CGGCAGCCGC CGGGCGTGCA CGAGCTCGGC CGCGAATT 3252

15 (20) INFORMATION FOR SEQ ID NO:20:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 26
- (B) TYPE: nucleic acid
- (C) strandedness: single
- (D) TOPOLOGY: linear

(xi) SEQUENCE DESCRIPTION: SEQ ID NO:20:

ATGCCCGCCA GTACCTACCG CCTTCA

25 (21) INFORMATION FOR SEQ ID NO:21:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 25
- (B) TYPE: nucleic acid
- (C) strandedness: single
- (D) TOPOLOGY: linear

(xi) SEQUENCE DESCRIPTION: SEQ ID NO:21:

TCATGTCTCC ACCAGCAGGG CGACG

25

(22) INFORMATION FOR SEQ ID NO:22:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 50
- (B) TYPE: nucleic acid
- (C) strandedness: single
- (D) TOPOLOGY: linear

(xi) SEQUENCE DESCRIPTION: SEQ ID NO:22:

40 AATTCTTTT TAATAAAATC AGGAGGAATC TAGATGTTA CTAGTCTGCA

50

(23) INFORMATION FOR SEQ ID NO:23:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 42
- (B) TYPE: nucleic acid
- (C) strandedness: single
- (D) TOPOLOGY: linear

(xi) SEQUENCE DESCRIPTION: SEQ ID NO:23:

55 GACTAGTAAA CATCTAGATT CCTCCTGATT TTATTAAGGG AG

42

(24) INFORMATION FOR SEQ ID NO:24:

(i) SEQUENCE CHARACTERISTICS:

5 (A) LENGTH:33
 (B) TYPE:nucleic acid
 (C) strandedness:single
 (D) TOPOLOGY:linear

(xi) SEQUENCE DESCRIPTION:SEQ ID NO:24:

AAATCTAGAT GCCCGCCAGT ACCTACCGCC TTC

33

10 (25) INFORMATION FOR SEQ ID NO:25:

(i) SEQUENCE CHARACTERISTICS:
 (A) LENGTH:33
 (B) TYPE:nucleic acid
 (C) strandedness:single
 (D) TOPOLOGY:linear

(xi) SEQUENCE DESCRIPTION:SEQ ID NO:25:

AAAACTAGTT TATCATGTCT CCACCAGCAG GGC

33

20 (26) INFORMATION FOR SEQ ID NO:26:

(i) SEQUENCE CHARACTERISTICS:
 (A) LENGTH:22
 (B) TYPE:nucleic acid
 (C) strandedness:single
 (D) TOPOLOGY:linear

(xi) SEQUENCE DESCRIPTION:SEQ ID NO:26:

ATCGGTGATG TCGGCGATAT AG

22

30 (27) INFORMATION FOR SEQ ID NO:27:

(i) SEQUENCE CHARACTERISTICS:
 (A) LENGTH:29
 (B) TYPE:nucleic acid
 (C) strandedness:single
 (D) TOPOLOGY:linear

(xi) SEQUENCE DESCRIPTION:SEQ ID NO:27:

GTACTGGCGG GCATATTTT TCCTCCTGA

29

40 (28) INFORMATION FOR SEQ ID NO:28:

(i) SEQUENCE CHARACTERISTICS:
 (A) LENGTH:31
 (B) TYPE:nucleic acid
 (C) strandedness:single
 (D) TOPOLOGY:linear

(xi) SEQUENCE DESCRIPTION:SEQ ID NO:28:

45 AATCAGGAGG AAAAAATATG CCCGCCAGTA C

31

(29) INFORMATION FOR SEQ ID NO:29:

(i) SEQUENCE CHARACTERISTICS:
 (A) LENGTH:22
 (B) TYPE:nucleic acid
 (C) strandedness:single
 (D) TOPOLOGY:linear

(xi) SEQUENCE DESCRIPTION:SEQ ID NO:29:

22

5 TCGACGATCT GGGTGAGCGG AT
 (30) INFORMATION FOR SEQ ID NO:30:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 22
- (B) TYPE: nucleic acid
- (C) strandedness: single
- (D) TOPOLOGY: linear

(xi) SEQUENCE DESCRIPTION: SEQ ID NO:30:

22

10 TCGACGAGCA CCCGGTCGAT CC

(31) INFORMATION FOR SEQ ID NO:31:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 26
- (B) TYPE: nucleic acid
- (C) strandedness: single
- (D) TOPOLOGY: linear

(xi) SEQUENCE DESCRIPTION: SEQ ID NO:31:

26

20 CARTGGGAYG AYGAYGTNCA YCAYGC

(32) INFORMATION FOR SEQ ID NO:32:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 2218
- (B) TYPE: nucleic acid
- (C) strandedness: double
- (D) TOPOLOGY: linear

(ii) MOLECULE TYPE: genomic DNA

(vi) ORIGINAL SOURCE:

- (A) ORGANISM: *Arthrobacter* sp.
- (B) INDIVIDUAL ISOLATE: S34 (FERM BP-6450)

(ix) FEATURE:

- (A) NAME/KEY: mat peptide
- (B) LOCATION: 477..2201
- (C) IDENTIFICATION METHOD: E

(A) NAME/KEY: 3S'UTR

(B) LOCATION: 2202..2218

(C) IDENTIFICATION METHOD: E

(xi) SEQUENCE DESCRIPTION: SEQ ID NO:32:

40	CTGCAGCTGC TCGCCCCCGG AACCCCCGAC GTGTACCAGG GCACGGAACG CTGGGACCGG	60
	TCGCTGGTGG ACCCGGACAA CCGTCGCCCC GTGGATTTCG CCGCGGCATC CGAGCTGCTC	120
	GACCGCCTCG ACGGCGGCTG CGGGCCGCC GTCGACGAGA CCGGCGCGGT CAAGACGCTC	180
	GTCGTCTCCC GCGCGCTGCG GCTGCGCCGC GACCGGGCCCG AGCTGTTCAC CGCGTACAC	240
	CCGGTCACGG CGCGCGGCAG GCAGGCCGAG CACCTGATCG GCTTCGACCG CGGCGGCGCG	300
	ATCGCCCTGG CCACCCGCCT GCGCGCTCGC CTCGCCGCCG CAGGCGGCTG GGGCGACACG	360
	GTCGTGACG TCGCGAGCG GAGCCTGCGC GACCGAGCTGA CGGGCCGCGA GGCCCGCGGA	420
45	CGGGCGCGCG TGGCCGAGTT GTTCGCCGAC TACCCCGTCG CCCTGCTGGT GGAGAC ATG	479
	Met	
	1	
	AAC CGA CGA TTC CCG GTC TGG GCG CCC CAG GCC GCG CAG GTG ACG CTC	527
	Asn Arg Arg Phe Pro Val Trp Ala Pro Gln Ala Ala Gln Val Thr Leu	
	5 10 15	
50	GTC GTG GGC CAA GGC CGC GCC GAA CTC CCG CTG ACC CGC GAC GAG AAC	575
	Val Val Gly Gln Gly Arg Ala Glu Leu Pro Leu Thr Arg Asp Glu Asn	
	20 25 30	

	GGA TGG TGG GCT CTT CAG CAG CCG TGG GAC GGC GGC CCC GAC CTC GTC	623
5	Gly Trp Trp Ala Leu Gln Gln Pro Trp Asp Gly Gly Pro Asp Leu Val	
	35 40 45	
	GAC TAC GGC TAC CTC GTC GAC GGC AAG GGC CCC TTC GCC GAC CCG CGG	671
	Asp Tyr Gly Tyr Leu Val Asp Gly Lys Gly Pro Phe Ala Asp Pro Arg	
	50 55 60 65	
10	TCG CTG CGG CAG CCG CCG GGC GTG CAC GAG CTC GGC CGC GAA TTC GAC	719
	Ser Leu Arg Gln Pro Arg Gly Val His Glu Leu Gly Arg Glu Phe Asp	
	70 75 80	
	CCC GCC CGC TAC GCG TGG GGC GAC GGA TGG CGC GGC CGA GAC CTC	767
	Pro Ala Arg Tyr Ala Trp Gly Asp Asp Gly Trp Arg Gly Arg Asp Leu	
	85 90 95	
15	ACC GGA GCC GTG ATC TAC GAA CTG CAC GTC GGC ACC TTC ACC CCT GAG	815
	Thr Gly Ala Val Ile Tyr Glu Leu His Val Gly Thr Phe Thr Pro Glu	
	100 105 110	
	GGA ACG CTG GAC AGC GCC ATC CGT CGC CTC GAC CAC CTG GTG CGC CTC	863
	Gly Thr Leu Asp Ser Ala Ile Arg Arg Leu Asp His Leu Val Arg Leu	
	115 120 125	
20	GGC GTC GAC GCG GTC GAG CTG CTG CCC GTC AAC GCG TTC AAC GGC ACC	911
	Gly Val Asp Ala Val Glu Leu Leu Pro Val Asn Ala Phe Asn Gly Thr	
	130 135 140 145	
	CAC GGC TGG GGC TAC GAC GGG GTG CTC TGG TAC GCG GTG CAC GAG CCC	959
	His Gly Trp Gly Tyr Asp Gly Val Leu Trp Tyr Ala Val His Glu Pro	
	150 155 160	
25	TAC GGC GGC CCG GAG GCG TAC CAG CGC TTC GTC GAC GCC TGC CAC GCC	1007
	Tyr Gly Pro Glu Ala Tyr Gln Arg Phe Val Asp Ala Cys His Ala	
	165 170 175	
	CGC GGC CTC GCC GTC GTG CAG GAC GTC GTC TAC AAC CAC CTG GGC CCG	1055
	Arg Gly Leu Ala Val Val Gln Asp Val Val Tyr Asn His Leu Gly Pro	
	180 185 190	
30	AGC GGC AAC CAC CTG CCC GAC TTC GGC CCC TAC CTC GGG TCG GGC GCC	1103
	Ser Gly Asn His Leu Pro Asp Phe Gly Pro Tyr Leu Gly Ser Gly Ala	
	195 200 205	
	GCC AAC ACC TGG GGC GAC GCG CTG AAC CTC GAC GGG CCG CTC TCC GAC	1151
	Ala Asn Thr Trp Gly Asp Ala Leu Asn Leu Asp Gly Pro Leu Ser Asp	
	210 215 220 225	
35	GAG GTG CGG CGG TAC ATC ATC GAC AAC GCG GTG TAC TGG CTG CGC GAC	1199
	Glu Val Arg Arg Tyr Ile Ile Asp Asn Ala Val Tyr Trp Leu Arg Asp	
	230 235 240	
	ATG CAC GCC GAC GGG CTG CGG CTC GAC GCC GTG CAC GCG CTG CGC GAC	1247
	Met His Ala Asp Gly Leu Arg Leu Asp Ala Val His Ala Leu Arg Asp	
	245 250 255	
40	GCC CGC GCG CTG CAC CTG CTC GAA GAG CTC GCC GCC CGC GTC GAC GAG	1295
	Ala Arg Ala Leu His Leu Leu Glu Glu Leu Ala Ala Arg Val Asp Glu	
	260 265 270	
	CTG GCG GGC GAG CTC GGC CGG CCG CTG ACG CTC ATC GCC GAG AGC GAC	1343
	Leu Ala Gly Glu Leu Gly Arg Pro Leu Thr Leu Ile Ala Glu Ser Asp	
45	275 280 285	
	CTG AAC GAC CCG AAG CTG ATC CGC TCC CGC GCG GCG CAC GGC TAC GGC	1391
	Leu Asn Asp Pro Lys Leu Ile Arg Ser Arg Ala Ala His Gly Tyr Gly	
	290 295 300 305	
50	CTC GAC GCC CAG TGG GAC GAC GTG CAC CAC GCG GTG CAC GCC AAC	1439
	Leu Asp Ala Gln Trp Asp Asp Asp Val His His Ala Val His Ala Asn	
	310 315 320	
	GTG ACC GGC GAG ACC GTC GGC TAC TAC GCC GAC TTC GGC GGG CTC GGC	1487
	Val Thr Gly Glu Thr Val Gly Tyr Ala Asp Phe Gly Gly Leu Gly	

	325	330	335	
5	GCC CTC GTC AAG GTG TTC CAG CGC GGC TGG TTC CAC GAC GGC ACC TGG Ala Leu Val Lys Val Phe Gln Arg Gly Trp Phe His Asp Gly Thr Trp 340 345 350			1535
	TCG AGC TTC CGC GAG CGG CAC CAC GGC CGG CCG CTC GAC CCC GAC ATC Ser Ser Phe Arg Glu Arg His His Gly Arg Pro Leu Asp Pro Asp Ile 355 360 365			1583
10	CCG TTC CGC CGG CTC GTC GCC TTC GCG CAG GAT CAC GAC CAG GTC GGC Pro Phe Arg Arg Leu Val Ala Phe Ala Gln Asp His Asp Gln Val Gly 370 375 380 385			1631
	AAC CGA GCG GTC GGC GAC CGC ATG TCG GCG CAG GTC GGC GAG GGT TCG Asn Arg Ala Val Gly Asp Arg Met Ser Ala Gln Val Gly Glu Gly Ser 390 395 400			1679
15	CTC GCC GCG GCG GCG CTC GTG CTG CTC GGC CCG TTC ACC CCG ATG Leu Ala Ala Ala Ala Leu Val Leu Leu Gly Pro Phe Thr Pro Met 405 410 415			1727
	CTG TTC ATG GGC GAG GAG TGG GGC GCG ACC CCG TGG CAG TTC TTC Leu Phe Met Gly Glu Glu Trp Gly Ala Arg Thr Pro Trp Gln Phe Phe 420 425 430			1775
20	ACC TCC CAC CCC GAG CCC GAG CTG GGG GAG GCG ACG GCG CGC GGG CGC Thr Ser His Pro Glu Pro Glu Leu Gly Glu Ala Thr Ala Arg Gly Arg 435 440 445			1823
	ATC GCC GAG TTC GCC CGC ATG GGC TGG GAC CCG GCA GTC GTG CCC GAC Ile Ala Glu Phe Ala Arg Met Gly Trp Asp Pro Ala Val Val Pro Asp 450 455 460 465			1871
25	CCG CAG GAC CCG GCC ACC TTC GCC CGC TCG CAC CTG GAC TGG TCC GAG Pro Asp Asp Pro Ala Thr Phe Ala Arg Ser His Leu Asp Trp Ser Glu 470 475 480			1919
	CCC GAG CGG GAA CCG CAC GCG GGC CTG CTC GCC TTC TAC ACC GAC CTG Pro Glu Arg Glu Pro His Ala Gly Leu Leu Ala Phe Tyr Thr Asp Leu 485 490 495			1967
30	ATC GCG CTG CGG CGC GAG CTG CCG GTC GAT GCG CCG GCG CGC GAG GTG Ile Ala Leu Arg Arg Glu Leu Pro Val Asp Ala Pro Ala Arg Glu Val 500 505 510			2015
	GAT GCC GAC GAG GCG CGC GGC GTC TTC GCG TTC AGC CGC GGC CCG CTG Asp Ala Asp Glu Ala Arg Gly Val Phe Ala Phe Ser Arg Gly Pro Leu 515 520 525			2063
35	CGG GTC ACG GTC GCG CTG CGC CCC GGA CCG GTC GGG GTG CCC GAG CAC Arg Val Thr Val Ala Leu Arg Pro Gly Pro Val Gly Val Pro Glu His 530 535 540 545			2111
	GGG GGC CTC GTG CTC GCC TAC GGC GAG GTG CGC GCC GGC GCC GCA GGA Gly Gly Leu Val Leu Ala Tyr Gly Glu Val Arg Ala Gly Ala Gly 550 555 560			2159
40	CTG CAC CTC GAC GGG CCG GGA GCC GCG ATC GTG CGC CTC GAG Leu His Leu Asp Gly Pro Gly Ala Ala Ile Val Arg Leu Glu 565 570 575			2201
	TGACGCGGCT GGGTACC			2218

45 (33) INFORMATION FOR SEQ ID NO:33:

(i)SEQUENCE CHARACTERISTICS:

(A) LENGTH: 25

(B) TYPE:nucleic acid

(C) strandedness:single

(D) TOPOLOGY: linear

(xi) SEQUENCE DESCRIPTION: SEQ ID NO:33:

ATGAACCGAC GATTCCCGGT CTGGG

25

5 (34) INFORMATION FOR SEQ ID NO:34:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 25
- (B) TYPE:nucleic acid
- (C) strandedness:single
- (D) TOPOLOGY:linear

10 (xi) SEQUENCE DESCRIPTION:SEQ ID NO:34:

TCACTCGAGG CGCACGATCG CGGCT

25

15 (35) INFORMATION FOR SEQ ID NO:35:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 36
- (B) TYPE:nucleic acid
- (C) strandedness:single
- (D) TOPOLOGY:linear

20 (xi) SEQUENCE DESCRIPTION:SEQ ID NO:35:

25 AAATCTAGAT GAACCGACGA TTCCCGGTCT GGGCGC

36

30 (36) INFORMATION FOR SEQ ID NO:36:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 36
- (B) TYPE:nucleic acid
- (C) strandedness:single
- (D) TOPOLOGY:linear

35 (xi) SEQUENCE DESCRIPTION:SEQ ID NO:36:

40 AAAACTAGTT TATCACTCGA GGCGCACGAT CGCGGC

36

(37) INFORMATION FOR SEQ ID NO:37:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 28
- (B) TYPE:nucleic acid
- (C) strandedness:single
- (D) TOPOLOGY:linear

45 (xi) SEQUENCE DESCRIPTION:SEQ ID NO:37:

50 ATCGTCGGTT CATATTTTT CCTCCTGA

28

(38) INFORMATION FOR SEQ ID NO:38:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 28
- (B) TYPE:nucleic acid
- (C) strandedness:single
- (D) TOPOLOGY:linear

55 (xi) SEQUENCE DESCRIPTION:SEQ ID NO:38:

59 AATCAGGAGG AAAAAATATG AACCGACG

28

(39) INFORMATION FOR SEQ ID NO:39:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 22
- (B) TYPE:nucleic acid

(C)strandedness:single

(D)TOPOLOGY:linear

(xi)SEQUENCE DESCRIPTION:SEQ ID NO:39:

5

AGGTGGTTGT AGACGACGTC CT

22

10

15

20

25

30

35

40

45

50

55

SEQUENCE LISTING

<110> Kabushiki Kaisha Hayashibara Seibutsu Kagaku

<120> NON-REDUCING SACCHARIDE-FORMING ENZYME,
TREHALOSE-RELEASING ENZYME, AND PROCESS FOR PRODUCING
SACCHARIDES USING THE ENZYMES

<130> 100286

<140> 99307220.6

<141> 1999-09-13

<150> JP 258,394/1998

<151> 1998-09-11

<150> JP 352 352/1998

151 1998-12-11

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<210> 1

<211> 756

<212> PRT

<213> *Arthrobacter* sp. S34 (FERM BP-6450)

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20 25 30

Leu Tyr Leu Ser Pro Leu Leu Glu Ser Glu Ser Gly Ser Ser His Gly
 35 40 45

Tyr Asp Val Val Asp His Ser Arg Val Asp Ala Ala Arg Gly Gly Pro
 50 55 60

Glu Gly Leu Ala Glu Leu Ser Arg Ala Ala His Glu Arg Gly Met Gly
65 70 75 80

Val Val Val Asp Ile Val Pro Asn His Val Gly Val Ala Thr Pro Lys

EP 0 990 704 A2

	85	90	95
5	Ala Asn Arg Trp Trp Trp Asp Val Leu Ala Arg Gly Gln Arg Ser Glu 100	105	110
10	Tyr Ala Asp Tyr Phe Asp Ile Asp Trp Glu Phe Gly Gly Gly Arg Leu 115	120	125
15	Arg Leu Pro Val Leu Gly Asp Gly Pro Asp Glu Leu Asp Ala Leu Arg 130	135	140
20	Val Asp Gly Asp Glu Leu Val Tyr Tyr Glu His Arg Phe Pro Ile Ala 145	150	155
25	Glu Gly Thr Gly Gly Thr Pro Arg Glu Val His Asp Arg Gln His 165	170	175
30	Tyr Glu Leu Met Ser Trp Arg Arg Ala Asp His Asp Leu Asn Tyr Arg 180	185	190
35	Arg Phe Phe Ala Val Asn Thr Leu Ala Ala Val Arg Val Glu Asp Pro 195	200	205
40	Arg Val Phe Asp Asp Thr His Arg Glu Ile Gly Arg Trp Ile Ala Glu 210	215	220
45	Gly Leu Val Asp Gly Leu Arg Val Asp His Pro Asp Gly Leu Arg Ala 225	230	235
50	Pro Gly Asp Tyr Leu Arg Arg Leu Ala Glu Leu Ala Gln Gly Arg Pro 245	250	255
55	Ile Trp Val Glu Lys Ile Ile Glu Gly Asp Glu Arg Met Pro Pro Gln 260	265	270
60	Trp Pro Ile Ala Gly Thr Thr Gly Tyr Asp Ala Leu Ala Gly Ile Asp 275	280	285
65	Arg Val Leu Val Asp Pro Ala Gly Glu His Pro Leu Thr Gln Ile Val 290	295	300
70	Asp Glu Ala Ala Gly Ser Pro Arg Arg Trp Ala Glu Leu Val Pro Glu 305	310	315
75	Arg Lys Arg Ala Val Ala Arg Gly Ile Leu Asn Ser Glu Ile Arg Arg 325	330	335
80	Val Ala Arg Glu Leu Gly Glu Val Ala Gly Asp Val Glu Asp Ala Leu		

	340	345	350	
5	Val Glu Ile Ala Ala Ala Leu Ser Val Tyr Arg Ser Tyr Leu Pro Phe			
	355	360	365	
	Gly Arg Glu His Leu Asp Glu Ala Val Ala Ala Ala Gln Ala Ala Ala			
10	370	375	380	
	Pro Gln Leu Glu Ala Asp Leu Ala Ala Val Gly Ala Ala Leu Ala Asp			
	385	390	395	400
15	Pro Gly Asn Pro Ala Ala Leu Arg Phe Gln Gln Thr Ser Gly Met Ile			
	405	410	415	
	Met Ala Lys Gly Val Glu Asp Asn Ala Phe Tyr Arg Tyr Pro Arg Leu			
20	420	425	430	
	Thr Ser Leu Thr Glu Val Gly Gly Asp Pro Ser Leu Phe Ala Ile Asp			
	435	440	445	
25	Ala Ala Ala Phe His Ala Ala Gln Arg Asp Arg Ala Ala Arg Leu Pro			
	450	455	460	
	Glu Ser Met Thr Thr Leu Thr Thr His Asp Thr Lys Arg Ser Glu Asp			
30	465	470	475	480
	Thr Arg Ala Arg Ile Thr Ala Leu Ala Glu Ala Pro Glu Arg Trp Arg			
	485	490	495	
35	Arg Phe Leu Thr Glu Val Gly Gly Leu Ile Gly Thr Gly Asp Arg Val			
	500	505	510	
	Leu Glu Asn Leu Ile Trp Gln Ala Ile Val Gly Ala Trp Pro Ala Ser			
40	515	520	525	
	Arg Glu Arg Leu Glu Ala Tyr Ala Leu Lys Ala Ala Arg Glu Ala Gly			
	530	535	540	
45	Glu Ser Thr Asp Trp Ile Asp Gly Asp Pro Ala Phe Glu Glu Arg Leu			
	545	550	555	560
	Thr Arg Leu Val Thr Val Ala Val Glu Glu Pro Leu Val His Glu Leu			
50	565	570	575	
	Leu Glu Arg Leu Val Asp Glu Leu Thr Ala Ala Gly Tyr Ser Asn Gly			
	580	585	590	
55	Leu Ala Ala Lys Leu Leu Gln Leu Leu Ala Pro Gly Thr Pro Asp Val			

	595	600	605
5	Tyr Gln Gly Thr Glu Arg Trp Asp Arg Ser Leu Val Asp Pro Asp Asn		
	610	615	620
10	Arg Arg Pro Val Asp Phe Ala Ala Ala Ser Glu Leu Leu Asp Arg Leu		
	625	630	635
	Asp Gly Gly Trp Arg Pro Pro Val Asp Glu Thr Gly Ala Val Lys Thr		
	645	650	655
15	Leu Val Val Ser Arg Ala Leu Arg Leu Arg Arg Asp Arg Pro Glu Leu		
	660	665	670
20	Phe Thr Ala Tyr His Pro Val Thr Ala Arg Gly Ala Gln Ala Glu His		
	675	680	685
	Leu Ile Gly Phe Asp Arg Gly Gly Ala Ile Ala Leu Ala Thr Arg Leu		
	690	695	700
25	Pro Leu Gly Leu Ala Ala Ala Gly Gly Trp Gly Asp Thr Val Val Asp		
	705	710	715
	720		
30	Val Gly Glu Arg Ser Leu Arg Asp Glu Leu Thr Gly Arg Glu Ala Arg		
	725	730	735
	Gly Ala Ala Arg Val Ala Glu Leu Phe Ala Asp Tyr Pro Val Ala Leu		
	740	745	750
35	Leu Val Glu Thr		
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40			
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	<211> 6		
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	<213> Artificial Sequence		
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50	<223> Description of Artificial Sequence: Internal		
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55	1	5	

5 <210> 3
 <211> 6
 <212> PRT
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10 <220>
 <223> Description of Artificial Sequence:Internal
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15 <400> 3
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 1 5

20 <210> 4
 <211> 20
 <212> PRT
 <213> Artificial Sequence

25 <220>
 <223> Description of Artificial Sequence:N-terminal
 fragment

30 <400> 4
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 1 5 10 15

35 Asp Ala Ala Arg
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40 <210> 5
 <211> 20
 <212> PRT
 <213> Artificial Sequence

45 <220>
 <223> Description of Artificial Sequence:Internal
 fragment

50 <400> 5
 Ser Leu Val Asp Pro Asp Asn Arg Arg Pro Val Asp Phe Ala Ala Ala
 1 5 10 15

55 Ser Glu Leu Leu

5

<210> 6
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 10 <213> Artificial Sequence

<220>
 <223> Description of Artificial Sequence: Internal
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 1 5 10 15

20

Tyr Ala Asp Tyr
 20

25

<210> 7
 <211> 2268
 <212> DNA
 30 <213> Arthrobacter sp. S34 (FERM BP-6450)

<400> 7
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 tccgagtcgg gctccctcgca cggctacgac gtggtcgacc actcccgctg cgacgcccgc 180
 cgcggcgccgc cggaggggct cggccagctc tcccgtgcgg cgcacgagcg cggcatggc 240
 gtcgtcgctcg acatcggtcc caaccacgta ggcgtcgctga cggccgaaggc gaaaccgttgg 300
 tggtgccgacg ttctggcccg tggacagcggt tcggagttacg cggactactt cgacatcgac 360
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 tcgtggccgc gggccgacca cgacactcaac taccggcgct tcttcgcgtt gaaacacgctc 600
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 tggatcgccg agggcctcggt cgacggctg cgcgtcgacc accccgacgg gctgcgcgc 720
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 aagatcatcg agggcgacga gcggtatccc cccgactggc ccacgcggc caccaccggc 840
 45 tacgacgcgc tggccggat cgaccgggtg ctctcgacc cccgcggcga gatccgcgtc 900
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5 ccggggcaacc ccgccccgcgt ccgcttccag cagaccagcg gcatgatcat ggccaagggc 1260
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 gtcggccggcg tggccgtcgat ctcgcggcc gcagggccgcg gggggcgcacac gtcgtcgac 2160
 20 gtggccggat tggccgtcgat ctcgcggcc gcagggccgcg aggccccccgg agcggccgcgc 2220
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25 <210> 8
 <211> 28
 <212> DNA
 <213> Artificial Sequence

30 <220>
 <223> Description of Artificial Sequence:Unknown

35 <400> 8
 ttttttaata aatcaggag gaaaaat

28

40 <210> 9
 <211> 575
 <212> PRT
 <213> Arthrobacter sp.S34 (FERM BP-6450)

45 <400> 9
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 1 5 10 15

50 Leu Val Val Gly Gln Gly Arg Ala Glu Leu Pro Leu Thr Arg Asp Glu
 20 25 30

Asn Gly Trp Trp Ala Leu Gln Gln Pro Trp Asp Gly Gly Pro Asp Leu
 35 40 45

55 Val Asp Tyr Gly Tyr Leu Val Asp Gly Lys Gly Pro Phe Ala Asp Pro

	50	55	60
5	Arg Ser Leu Arg Gln Pro Arg Gly Val His Glu Leu Gly Arg Glu Phe		
	65	70	75
	Asp Pro Ala Arg Tyr Ala Trp Gly Asp Asp Gly Trp Arg Gly Arg Asp		
10		85	90
	Leu Thr Gly Ala Val Ile Tyr Glu Leu His Val Gly Thr Phe Thr Pro		
	100	105	110
15	Glu Gly Thr Leu Asp Ser Ala Ile Arg Arg Leu Asp His Leu Val Arg		
	115	120	125
20	Leu Gly Val Asp Ala Val Glu Leu Leu Pro Val Asn Ala Phe Asn Gly		
	130	135	140
	Thr His Gly Trp Gly Tyr Asp Gly Val Leu Trp Tyr Ala Val His Glu		
	145	150	155
	Pro Tyr Gly Gly Pro Glu Ala Tyr Gln Arg Phe Val Asp Ala Cys His		
25		165	170
	Ala Arg Gly Leu Ala Val Val Gln Asp Val Val Tyr Asn His Leu Gly		
30		180	185
	Pro Ser Gly Asn His Leu Pro Asp Phe Gly Pro Tyr Leu Gly Ser Gly		
	195	200	205
35	Ala Ala Asn Thr Trp Gly Asp Ala Leu Asn Leu Asp Gly Pro Leu Ser		
	210	215	220
40	Asp Glu Val Arg Arg Tyr Ile Ile Asp Asn Ala Val Tyr Trp Leu Arg		
	225	230	235
	Asp Met His Ala Asp Gly Leu Arg Leu Asp Ala Val His Ala Leu Arg		
	245	250	255
45	Asp Ala Arg Ala Leu His Leu Leu Glu Glu Leu Ala Ala Arg Val Asp		
	260	265	270
50	Glu Leu Ala Gly Glu Leu Gly Arg Pro Leu Thr Leu Ile Ala Glu Ser		
	275	280	285
	Asp Leu Asn Asp Pro Lys Leu Ile Arg Ser Arg Ala Ala His Gly Tyr		
	290	295	300
55	Gly Leu Asp Ala Gln Trp Asp Asp Asp Val His His Ala Val His Ala		

	305	310	315	320
5	Asn Val Thr Gly Glu Thr Val Gly Tyr Tyr Ala Asp Phe Gly Gly Leu			
	325	330	335	
	Gly Ala Leu Val Lys Val Phe Gln Arg Gly Trp Phe His Asp Gly Thr			
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15	Ile Pro Phe Arg Arg Leu Val Ala Phe Ala Gln Asp His Asp Gln Val			
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	Leu Arg Val Thr Val Ala Leu Arg Pro Gly Pro Val Gly Val Pro Glu			
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22

Claims

55 1. A non-reducing saccharide-forming enzyme, which forms a non-reducing saccharide having a trehalose structure as an end unit from a reducing partial starch hydrolysate, and which has an optimum temperature in a medium temperature range.

2. The enzyme of claim 1, which has an optimum temperature of over 40°C but below 60°C.
3. The enzyme of claim 1, which has an optimum pH in an acid pH range.
5. The enzyme of claim 1, which comprises a part or the whole of the amino acid sequence of SEQ ID NO:1.
6. The enzyme of claim 1, which comprises a part or the whole of the amino acid sequence of SEQ ID NO:2 or 3.
10. The enzyme of claim 1, which comprises a part or the whole of the amino acid sequences of SEQ ID NOs:4 to 6.
7. The enzyme of claim 1, which is derived from a microorganism.
8. The enzyme of claim 7, wherein said microorganism is one of the genus *Arthrobacter*.
15. 9. The enzyme of claim 7, wherein said microorganism is a member selected from the group consisting of *Arthrobacter* sp. S34, FERM BP-6450, and mutants thereof
20. 10. A non-reducing saccharide-forming enzyme obtainable from a microorganism selected from the group consisting of *Arthrobacter* sp. S34, FERM BP-6450, and mutants thereof capable of producing the enzyme of claim 1, said enzyme forming a non-reducing saccharide having a trehalose structure as an end unit from a reducing partial starch hydrolysate.
25. 11. A non-reducing saccharide-forming enzyme obtainable by the expression of a DNA encoding the enzyme of claim 1, said enzyme forming a non-reducing saccharide having a trehalose structure as an end unit from a reducing partial starch hydrolysate.
30. 12. A non-reducing saccharide-forming enzyme, which comprises an amino acid sequence having at least 57% homology to the amino acid sequence of SEQ ID NO:1, and which forms a non-reducing saccharide having a trehalose structure as an end unit from a reducing partial starch hydrolysate.
35. 13. The non-reducing saccharide-forming enzyme of 1, which has the following physicochemical properties:
 - (1) Action
Forming a non-reducing saccharide having a trehalose structure as an end unit from a reducing partial starch hydrolysates having a degree of glucose polymerization of 3 or higher;
 - (2) Molecular weight
About 75,000±10,000 daltons on sodium dodecyl sulfate-polyacrylamide gel electrophoresis (SDS-PAGE);
 - (3) Isoelectric point (pI)
About 4.5±0.5 on isoelectrophoresis using ampholyte;
 - (4) Optimum temperature
About 50°C when incubated at pH 6.0 for 60 min;
 - (5) Optimum pH
About 6.0 when incubated at 50°C for 60 min;
 - (6) Thermal stability
Stable up to a temperature of about 55°C when incubated at pH 7.0 for 60 min; and
 - (7) pH Stability
Stable at pHs of about 5.0 to about 10.0 when incubated at 4°C for 24 hours.
50. 14. A DNA encoding the enzyme of claim 1.
15. The DNA of claim 14, which comprises a part or the whole of the nucleotide sequence of SEQ ID NO:7 or its complementary nucleotide sequence.
55. 16. The DNA of claim 14, which comprises a part or the whole of the nucleotide sequence of SEQ ID NO:8.
17. The DNA of claim 14, wherein one or more bases are replaced with another bases based on the degeneracy of genetic code without altering the amino acid sequence encoded thereby.

18. The DNA of claim 14, which has been inserted into an autonomously-replicable vector.

19. The DNA of claim 14, which has been introduced into an appropriate host.

5 20. A process for producing a non-reducing saccharide-forming enzyme, which comprises the steps of:
 culturing a microorganism, capable of forming the enzyme of claim 1, in a nutrient culture medium to form said enzyme; and
 collecting the formed enzyme from the resulting culture.

10 21. The process of claim 20, wherein said microorganism is one of the genus *Arthrobacter*.

22. The process of claim 20, wherein said enzyme is obtainable from a microorganism selected from the group consisting of *Arthrobacter* sp. S34, FERM BP-6450, and mutants thereof capable of producing the enzyme of claim 1.

15 23. The process of claim 20, wherein said microorganism is a transformant which has been prepared by introducing into an appropriate host a DNA which encodes the enzyme of claim 1.

20 24. The process of claim 20, which comprises the steps of:
 treating the resulting culture with a cell-lysis enzyme; and
 collecting the non-reducing saccharide-forming enzyme from the treated culture.

25 25. The process of claim 20, wherein the produced non-reducing saccharide-forming enzyme is collected by one or more techniques selected from the group consisting of dialysis, salting out, filtration, concentration, preparatory sedimentation, gel filtration chromatography, ion-exchange chromatography, hydrophobic chromatography, reverse-phase chromatography, affinity chromatography, gel electrophoresis, and isoelectrofocusing.

30 26. A trehalose-releasing enzyme, which specifically hydrolyses a non-reducing saccharide having a trehalose structure as an end unit at a site between a part of the trehalose structure and a part of the resting, and which has an optimum temperature in a medium temperature range.

27. The enzyme of claim 26, which has an optimum temperature of over 45°C but below 60°C.

35 28. The enzyme of claim 26, which has an optimum pH in an acid pH range.

29. The enzyme of claim 26, which comprises a part or the whole of the amino acid sequence of SEQ ID NO:9.

30. The enzyme of claim 26, which comprises a part or the whole of the amino acid sequences of SEQ ID NOs:10 to 13.

40 31. The enzyme of claim 26, which comprises a part or the whole of the amino acid sequences of SEQ ID NOs:14 to 16.

32. The enzyme of claim 26, which is derived from a microorganism.

45 33. The enzyme of claim 32, wherein said microorganism is one of the genus *Arthrobacter*.

34. The enzyme of claim 32, wherein said microorganism is a microorganism selected from the group consisting of *Arthrobacter* sp. S34, FERM BP-6450, and mutants thereof.

50 35. A trehalose-releasing enzyme obtainable from a microorganism selected from the group consisting of *Arthrobacter* sp. S34, FERM BP-6450, and mutants thereof capable of producing the enzyme of claim 26, said enzyme specifically hydrolyzing a non-reducing saccharide having a trehalose structure as an end unit at a site between a part of the trehalose structure and a part of the resting.

55 36. A trehalose-releasing enzyme obtainable by the expression of a DNA encoding the enzyme of claim 26, said enzyme specifically hydrolysing a non-reducing saccharide having a trehalose structure as an end unit at a site between a part of the trehalose structure and a part of the resting.

37. A trehalose-releasing enzyme which comprises an amino acid sequence having at least 60% homology to the amino acid sequence of SEQ ID NO:9, and specifically hydrolyses a non-reducing saccharide having a trehalose structure as an end unit at a site between a part of the trehalose structure and a part of the resting.

5 38. The trehalose-releasing enzyme of claim 26, which has the following physicochemical properties:

(1) Action
Specifically hydrolysing a non-reducing saccharide having a trehalose structure as an end unit at a site between a part of the trehalose structure and a part of the resting;

10 (2) Molecular weight
About 62,000±5,000 daltons on sodium dodecyl sulfate-polyacrylamide gel electrophoresis (SDS-PAGE);

(3) Isoelectric point (pI)
About 4.7±0.5 on isoelectrophoresis using ampholyte;

15 (4) Optimum temperature
About 50°C to about 55°C when incubated at pH 6.0 for 30 min;

(5) Optimum pH
About 6.0 when incubated at 50°C for 30 min;

20 (6) Thermal stability
Stable up to a temperature of about 50°C when incubated at pH 7.0 for 60 min; and

(7) pH Stability
Stable at pHs of about 4.5 to about 10.0 when incubated at 4°C for 24 hours.

25 39. A DNA encoding the enzyme of claim 26.

40. The DNA of claim 39, which comprises a part or the whole of the nucleotide sequence of SEQ ID NO:17 or its complementary nucleotide sequence.

30 41. The DNA of claim 40, which comprises a part or the whole of the nucleotide sequence of SEQ ID NO:8.

42. The DNA of claim 39, wherein one or more bases are replaced with another bases based on the degeneracy of genetic code without altering the amino acid sequence encoded thereby.

35 43. The DNA of claim 14, which has been inserted into an autonomously-replicable vector.

44. The DNA of claim 39, which has been introduced into an appropriate host.

45 45. A process for producing a trehalose-releasing enzyme, which comprises the steps of:
culturing a microorganism, capable of forming the enzyme of claim 26, in a nutrient culture medium to produce said enzyme; and
collecting the produced enzyme from the resulting culture.

46. The process of claim 45, wherein said microorganism is one of the genus *Arthrobacter*.

47. The process of claim 45, wherein said enzyme obtainable from a microorganism selected from the group consisting of *Arthrobacter* sp. S34, FERM BP-6450, and mutants thereof capable of producing the enzyme of claim 26.

50 48. The process of claim 45, wherein said microorganism is a transformant which has been obtained by introducing into an appropriate host a DNA which encodes the enzyme of claim 26.

49. The process of claim 45, which comprises the steps of treating the resulting culture with a cell-lysis enzyme, and collecting the trehalose-releasing enzyme from the treated culture.

55 50. The process of claim 45, wherein the produced trehalose-releasing enzyme is collected by one or more techniques of dialysis, salting out, filtration, concentration, preparatory sedimentation, gel filtration chromatography, ion-exchange chromatography, hydrophobic chromatography, reverse-phase chromatography, affinity chromatography, gel electrophoresis, and isoelectrofocusing.

51. A microorganism selected from the group consisting of *Arthrobacter* sp. S34, FERM BP-6450, and mutants thereof.

52. A process for producing a saccharide, which comprises the steps of:

5 subjecting a reducing partial starch hydrolysate to the action of the enzyme of claim 1 and/or the enzyme of claim 26 to form a non-reducing saccharide; and
collecting the produced non-reducing saccharide or a saccharide composition comprising said non-reducing saccharide from the resulting culture.

10 53. The process of claim 52, wherein said reducing partial starch hydrolysate is one having a glucose polymerization degree of 3 or higher and being obtainable by subjecting starch or amyloseous substance to the action of an acid and/or a starch hydrolase.

15 54. The process of claim 52, wherein one or more enzymes selected from the group consisting of α -amylase, β -amylase, glucoamylase, starch-debranching enzyme, cyclomaltodextrin glucanotransferase, and α -glucosidase are further allowed to act on the reducing partial starch hydrolysate in the step of forming the non-reducing saccharide.

20 55. The process of claim 52, wherein said non-reducing saccharide is a member selected from the group consisting of trehalose, α -glucosyltrehalose, α -maltosyltrehalose, α -maltotriosyltrehalose, α -maltotetraosyltrehalose, and α -maltpentaosyltrehalose.

25 56. The process of claim 55, wherein said trehalose is in the form of a hydrous- or anhydrous-crystal.

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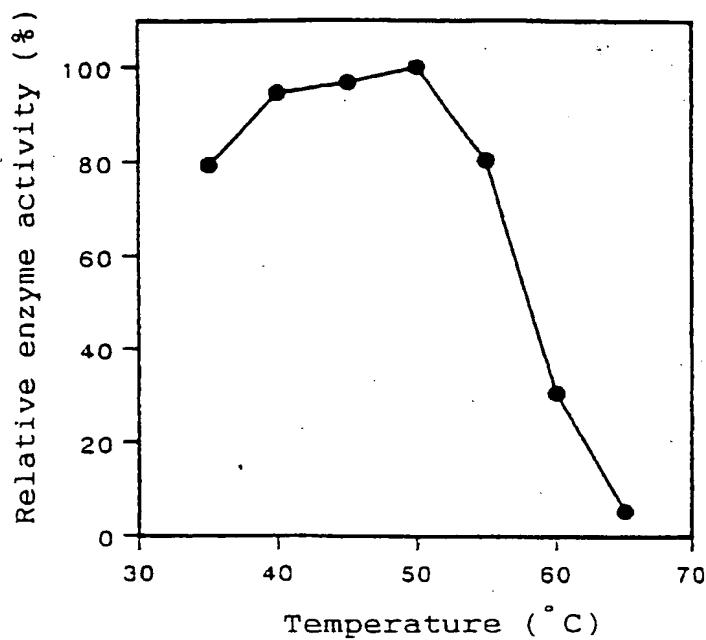


FIG. 1

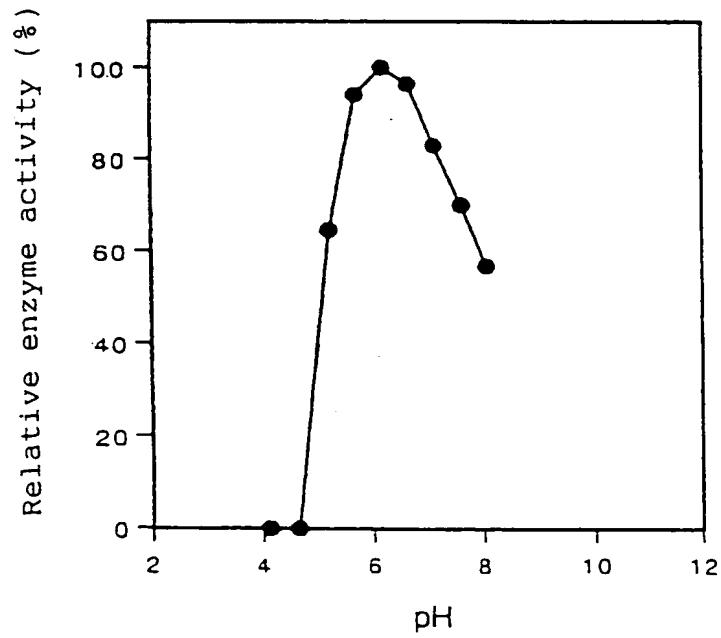


FIG. 2

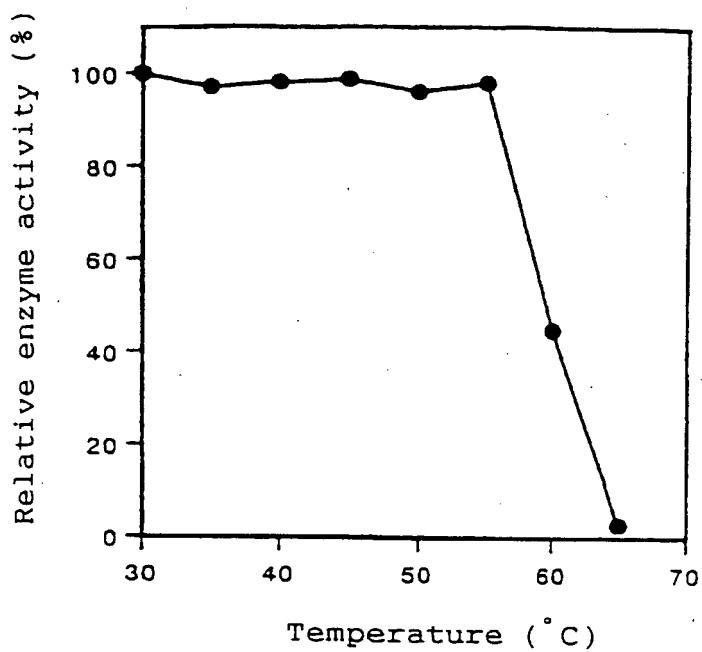


FIG. 3

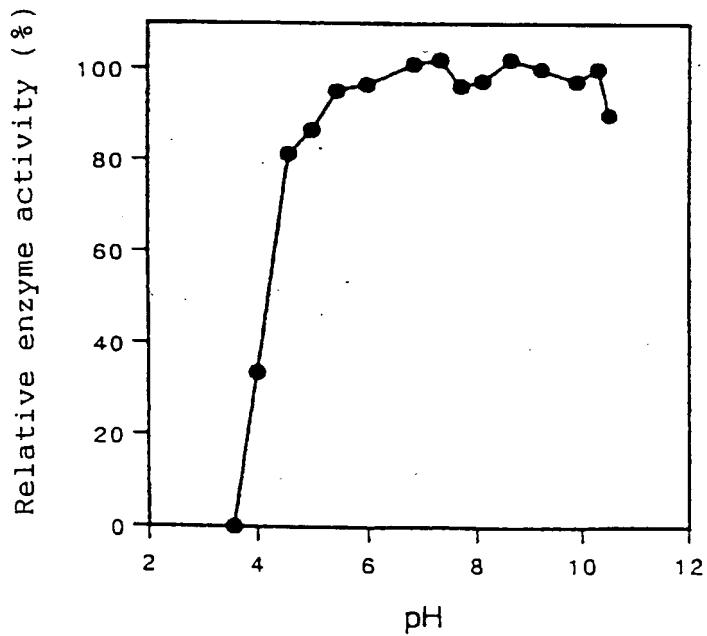


FIG. 4

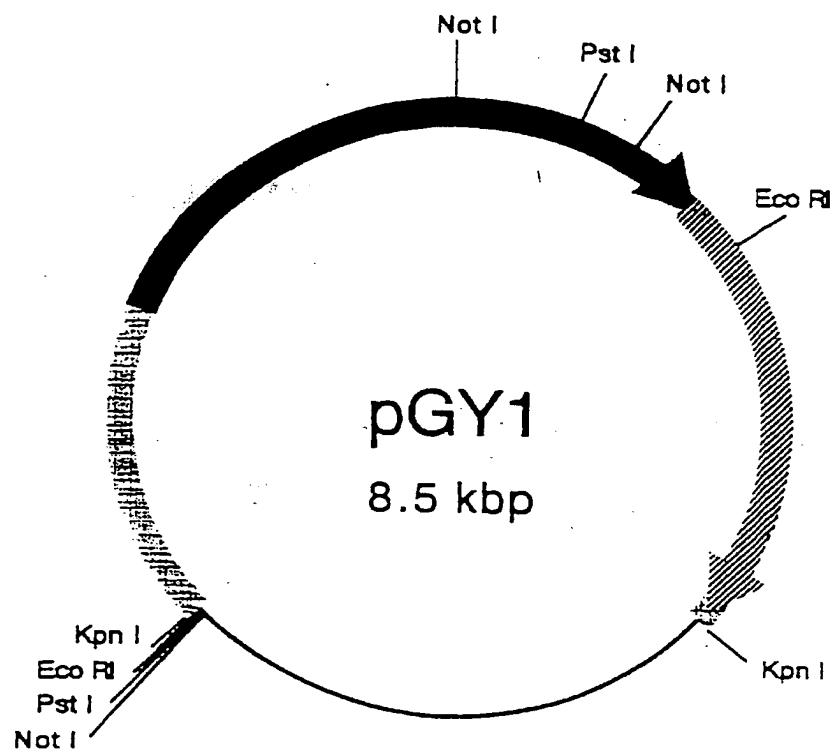


FIG. 5

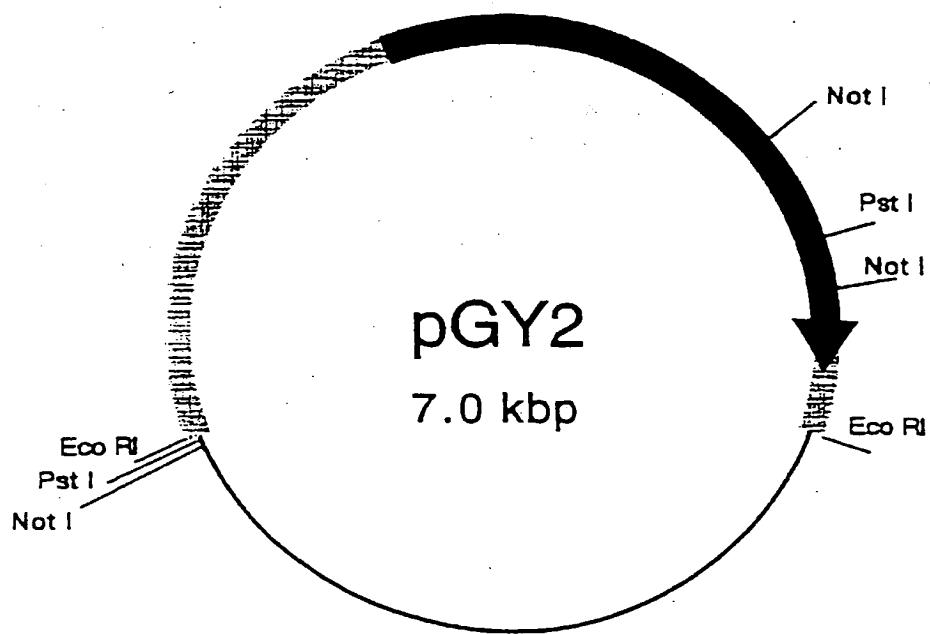


FIG. 6

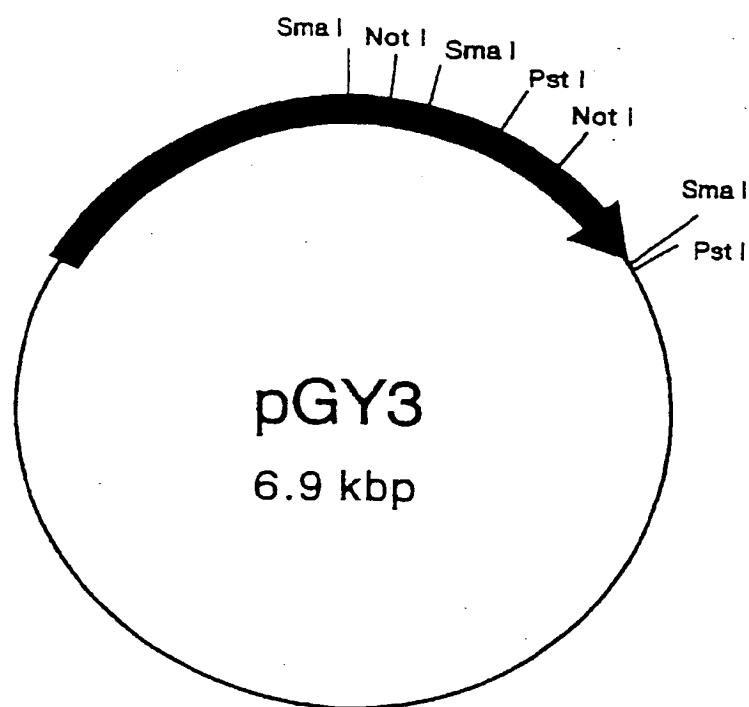
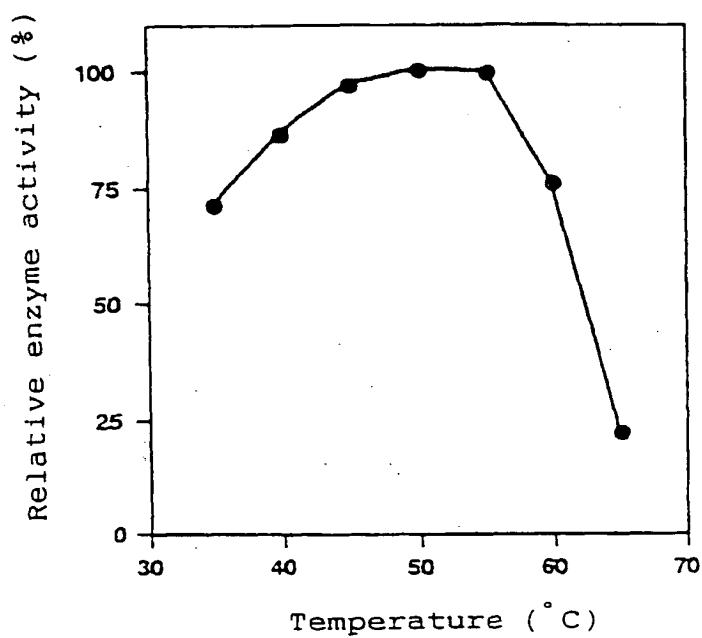


FIG. 7



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FIG. 8

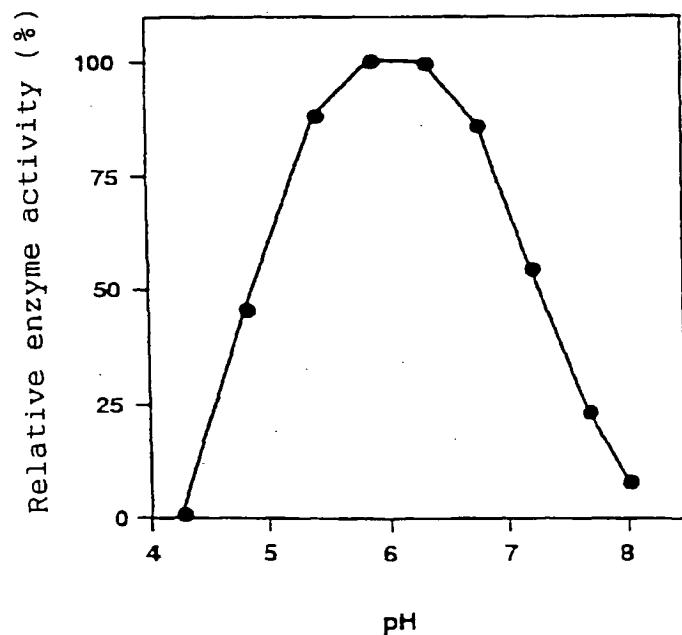


FIG. 9

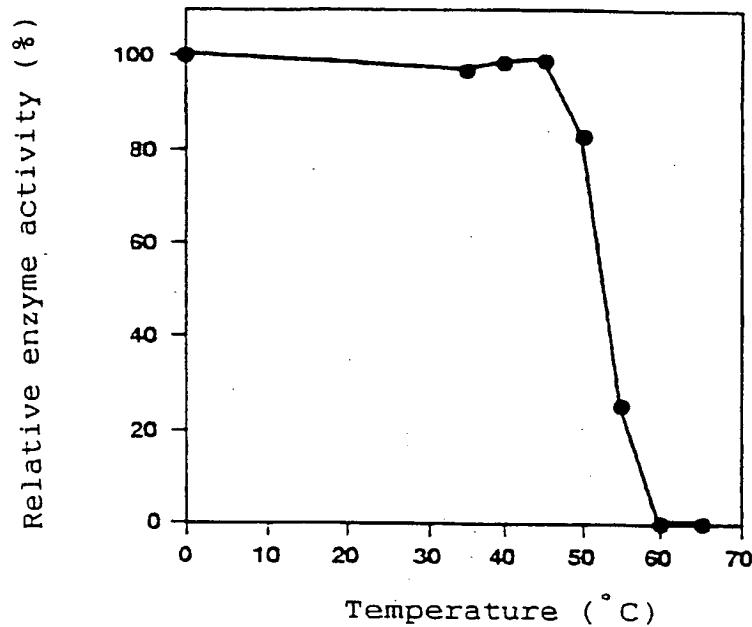


FIG. 10

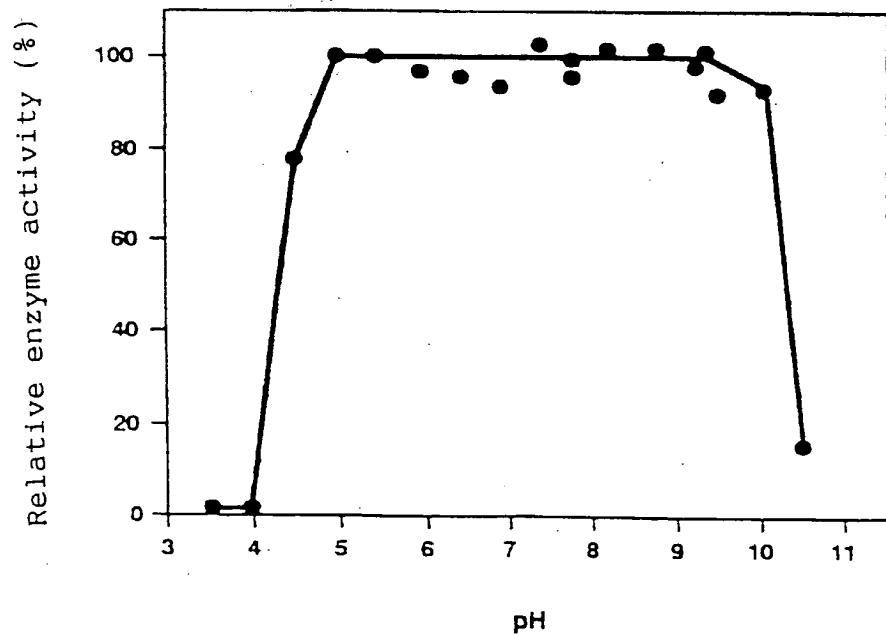


FIG. 11

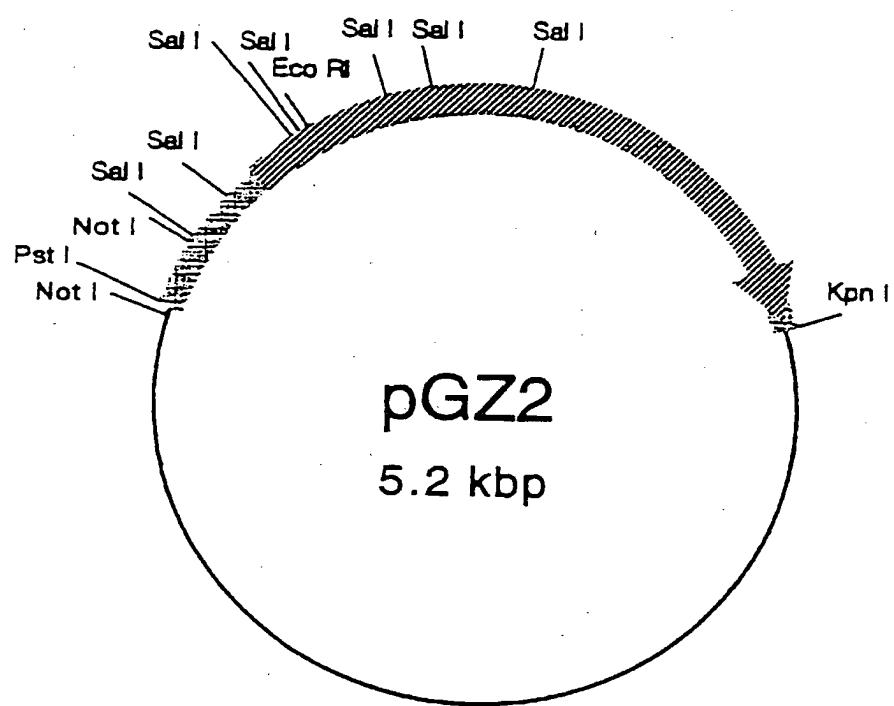


FIG. 12

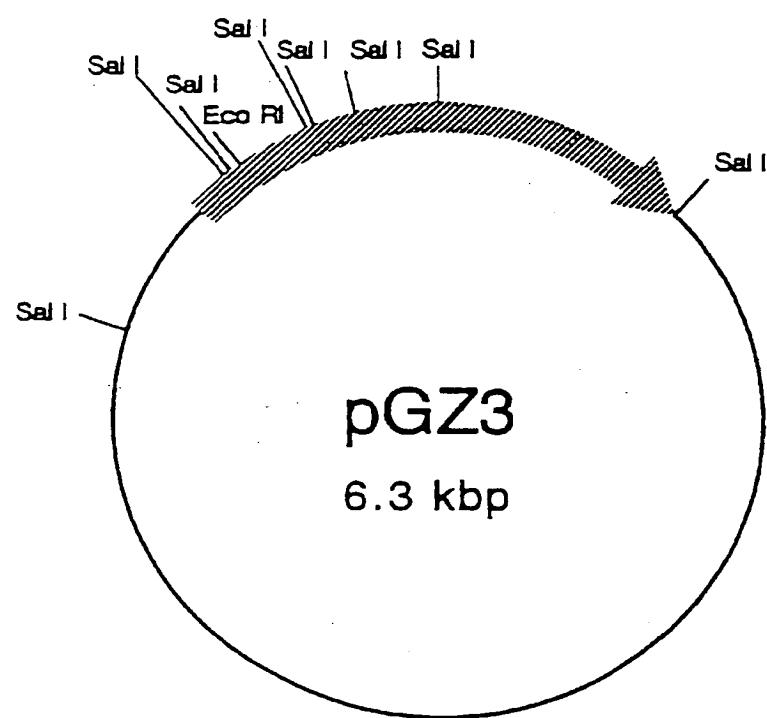


FIG. 13

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